

WELL YOUR WORLD



HEALTHY PLANT-BASED RECIPES

Mushroom Bacon

INGREDIENTS

- 1 cup vegetable broth
- 2 tablespoons apple cider vinegar
- 1 lemon, juiced
- 2 tablespoons WYW Bacon Seasoning
- 3–4 portobello mushrooms, sliced

METHOD

Add all of the marinade ingredients to a mixing bowl and whisk to combine.

Add the sliced portobello mushrooms and toss well to coat. Cover and marinate in the fridge for at least 1 hour, or overnight for deeper flavor.

Remove the mushrooms from the marinade and arrange them in a single layer on parchment in your air fryer basket.

Air fry at 400°F for 15 minutes, or longer if you'd like a chewier jerky-like texture.

