



### *Ingredients*

2 nine-inch premade piecrusts  
1 stick butter  
8 ounces mushrooms  
1 medium white onion  
1 pound bacon

3 roma tomatoes  
1 ½ cups Swiss cheese  
6 eggs  
1 cup heavy cream  
1 ½ cups mozzarella cheese

### *What To Do:*

Preheat oven to 375-degrees.

Slice the mushrooms, chop the onion and place in a pan with the butter. Heat over medium-heat until onions are translucent, about 5-minutes. Cook the bacon, crumble it and place it in the bottom of each pie shell. Thinly slice the tomatoes and lay on top of the bacon. Sprinkle Swiss cheese over each pie shell. Place the sautéed vegetables on top of the cheese, splitting it evenly between the two quiches. Whip the eggs with the heavy cream and split them evenly between the two shells. Top with mozzarella cheese.

Bake for 30-minutes until a knife comes out clean.