



Bacon, Prosciutto & Swiss Puff-Pastry Quiche

(with love from Lynn)

2 sheets frozen puff pastry (one 17.3 - ounce package), thawed

6 slices thick cut peppered bacon, cooked & chopped (I used Whole Foods thick, center cut bacon)

6 slices prosciutto, chopped

2 cups coarsely grated Swiss cheese (I used Gruyere because it's Husband's favorite)

2 cups sliced mushrooms

2 large eggs

1 tablespoon chopped fresh rosemary

1/2 teaspoon ground black pepper

1/2 teaspoon salt

1/4 teaspoon ground nutmeg (I omitted this)

1 cup sour cream (I've used full fat sour cream and light, both are delicious!)

Pre-heat oven to 400 degrees. Saute mushrooms until just barely done. Drain liquid. Unfold pastry sheets onto two separate baking pans. Top each pastry evenly with bacon, prosciutto, cheese and mushrooms, leaving 1/2-inch border. Whisk eggs, rosemary, pepper, and salt in a bowl. Spoon egg mixture over toppings on each pastry. Bake until pastries are puffed and golden and toppings are set, about 25 minutes.