**Caramelized Vegetable Tarts**

Pie Dough **For tart shells:**

4 oz bacon (rough chop) 1. Split the dough in 2 equal parts.

Onions (diced all sizes) 2. Roll out each piece of pie dough on a lightly

Carrots (diced all sizes) floured surface until they are about ½ in. thick.

1 T sugar 3. Put the two rolled out doughs into pie pans

Mushrooms (sliced and quartered) and press into bottom and sides.

4 Eggs

1 ½ cups heavy cream

1 t Chopped fresh rosemary

Salt and pepper to taste

1 cup shredded mozzarella

Preheat oven to 350

**For vegetable filling:**

1. In a sautee pan, cook the bacon over medium-high until crispy and fat is rendered.
2. In the fat, add diced onions and carrots, sprinkle with salt and pepper, and cook for 5-6 minutes, until tender.
3. Add the sugar and cook until sugar caramelizes, about another 5 minutes.
4. Add the mushrooms and cook until soft.

**For egg filling:**

1. Whisk eggs, heavy cream, salt and pepper, chopped rosemary and shredded cheese together in a bowl.

**To assemble:**

1. Evenly divide the cooked vegetable mix in the 2 tart shells.
2. Slowly pour equal amount of the egg mix over the vegetables into the tarts making sure to have equal amounts of cheese in each tart. Do not overfill.
3. Bake for 20-25 minutes, or until tart is set in the middle.
4. Cool for 5-7 minutes.