Roasted Chili Verde Chicken Enchiladas

2 pounds tomatillos

4 poblano chilies, halved lengthwise

1 yellow onion, quartered

6 cloves garlic

1 cup fresh cilantro leaves

2 teaspoons cumin

1 teaspoon salt

1 teaspoon pepper

2 Tablespoons olive oil

4 chicken breasts

16 corn tortillas

1 1/2 cups Mexican blend cheese

1/2 cup 2% plain Greek yogurt

Place husked tomatillos, poblanos, onion and garlic on a greased baking sheet.

Broil 12 minutes or until well charred. Let cool 5 minutes.

Place vegetables, and accumulated juices, into food processor along with cilantro, cumin, 1/2 t. salt and pepper.

Process until smooth.

Sprinkle chicken with 1/2 t. salt and pepper.

Heat oil in dutch oven. Cook chicken until browned.

Transfer chicken to a plate to cool. Pour tomatillo mixture into Dutch oven.

Bring to a boil. Cook 3-5 minutes or until thickened.

Return chicken to pan. Allow to cook until temperature of chicken reaches 165.

Remove chicken and allow to cool. Shred chicken.

Spread 1/4 cup tomatillo mixture into the bottom of 2 greased 7x11 inch baking dishes.

Spoon 1/4 shredded chicken on each tortilla. Fold into thirds and arrange in dishes.

Spread 3/4 cup reserved tomatillo mixture over enchiladas. Sprinkle each with 3/4 cup cheese.

Cover pans with foil and bake 15 minutes at 350. Remove foil and broil 1-2 minutes.

Serve enchiladas with with 1 Tablespoon yogurt and chopped cilantro.