Green Enchiladas with Chicken and Cheese

3 Tablespoons olive oil

3 poblano peppers, chopped

1 pound tomatillos, chopped

1 white onion, chopped

6 cloves garlic, smashed

1 Tablespoon cumin

1/2 cup chicken broth

1 cup fresh cilantro

1 1/2 cups cooked chicken, chopped

1 1/2 cups whole milk mozzarella, shredded

1 Tablespoon hot sauce

8 six inch corn tortillas

Cook 1 T. oil, poblanos, tomatillos, onion and garlic until soft.

Stir in cumin and cook 30 seconds.

Stir in chicken broth and cook 5 minutes.  Remove from heat and cool.

Process in food process until smooth.

Add cilantro and process 1 minute longer.  Season with salt and pepper.

Spread 1 cup sauce in the bottom of a 9x13" baking dish.

Toss together chicken, cheese, hot sauce, 1 1/2 t. salt and 1 t. pepper.

Brush both sides of tortillas with 2 T. oil. Arrange on a baking sheet.

Cover with foil and place in a 475 oven for 3 minutes.

Divide chicken evenly among tortillas.  Press filling in a line along bottom edge of tortilla.

Roll up each tortilla tightly and place, seam side down in baking dish.

Spoon 1/2 c. sauce over tortillas.

Cover with foil and bake 15 minutes.

Uncover and spread 1/2 c. more sauce over top.  Recover and let stand 15 minutes.