Chicken Stew

2 pounds chicken breasts

1/4 pound pancetta, diced

1 pound chicken wings

1 onion, chopped

1 celery rib, chopped

2 garlic cloves, minced

2 teaspoons anchovy paste

1 teaspoon minced fresh thyme

5 cups chicken broth

1 cup dry white wine

1 Tablespoon soy sauce

3 Tablespoons butter

1/3 cup flour

1 pound quartered red potatoes

4 carrots, peeled and cut into 1/2" pieces

2 Tablespoon fresh parsley

Arrange chicken breasts on a foil lined baking sheet, sprinkle with salt and pepper and roast in a 350 oven for 30-40 minutes.

Cook pancetta in a dutch oven until fat renders.

Add chicken wings and cook until browned on all sides.

Transfer wings and pancetta to a bowl.

Add onion, celery, garlic, anchovy paste and thyme to pot and cook 2-4 minutes.

Increase heat to high.  Stir in 1 cup broth, wine and soy sauce.

Bring to a boil. Cook until liquid evaporates and vegetables begin to sizzle.

Add butter and stir to melt.

Sprinkle flour over vegetables and stir to combine.

Whisk in 4 cups of broth until smooth.

Stir in wings, pancetta, potatoes and carrots.  Bring to a simmer.

Transfer to oven and cook uncovered for 75 minutes at 325.

Scrape down sides of bowl.  Remove wings.  Dice chicken breasts and add to stew.

Season with salt and pepper and garnish with fresh parsley.