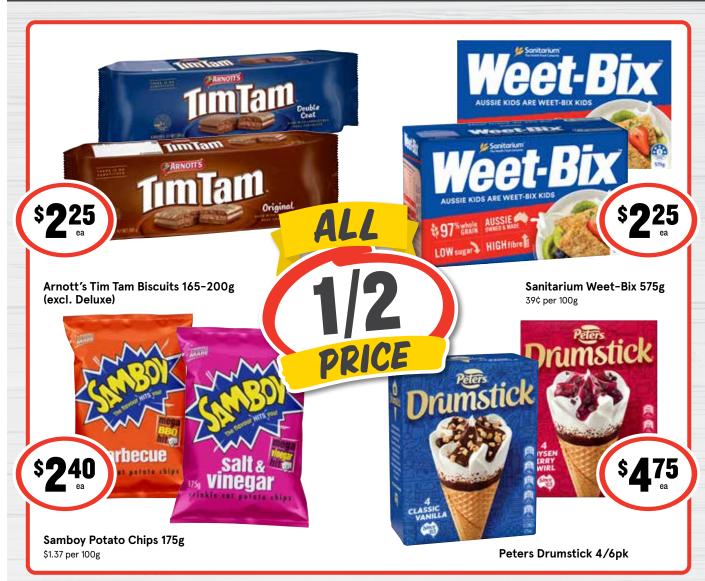




ON SALE 7TH FEB 2024



Offers available from: 07/02/24 until I3/02/24

Whilst stocks last. Pictures for illustration purposes only. Some products or varieties may not be available at all stores



— GREAT *Specials* —



Cadbury/Fry's/Europe/ Toblerone Medium Bars 30-60g



Ben's Original Express Rice 250g 80¢ per 100g



V8 Juice 1.25L (excl. Power Blend/Healthy Greens) \$2.20 per 1L



\$140 panko bread crumbs

Obento Panko Breadcrumbs 200g 70¢ per 100g Nivea
Aerosol
Deodorant
250mL
\$1.70 per 100mL

Cold Power Laundry Liquid 1.8/2L/Powder 1.8/2kg



Cadbury Favourites 340/352g



Ferrero
Collection 172g/Rocher Gift Box 200g



- PANTRY, HOME & Pet -





Coca-Cola/Fanta/Sprite/ Deep Spring/Mt Franklin 6x250mL \$3.53 per 1L







Nescafé Blend 43 Coffee 500g/Gold 400g



Nestle Milo 395/460g



Nestle Block Chocolate 118-200g



Kleenex Toilet Tissue White 45pk 33¢ per 100sh



Whiskas Canned Cat Food 400g 53¢ per 100g



Pedigree Canned Dog Food 700g 43¢ per 100g













Duck River Butter Pat 500g \$1.40 per 100g



Spreyton Fresh Juice 2L \$2.60 per 1L



Tamar Valley Yoghurt 700g 86¢ per 100g



Deli Chips/Roast Potatoes 600g \$7.98 per 1kg



McCain Pub Size Frozen Meals 480/500g



Peters Lemonade Icy Poles 8pk 75¢ per 100mL

Offers available from 07/02/24 until 13/02/24

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LOCATE

find your local store here igatas.com.au/store-locator



Savings are off regular prices. In certain stores, some regular prices have been reduced to ensure you receive the lowest competitive price so savings shown may differ from the actual saving in your store. Price Match at participating stores only. Prices matched weekly to Woolworths or Coles everyday shelf price, excludes specials. Terms and conditions apply. To find out more, visit igatas.com.au/pricematch. Some items may not be available at all stores. We reserve the right to correct printing errors.





You'll find Low Prices Every Day right across the store



Spaghetti 4x220g 68¢ per 100g



Leggos Pasta Bake Sauce 500g 80¢ per 100g



SunRice Microwave Rice Cups 240/250g



Pampas Bulk Puff Pastry 1.6kg 50¢ per 100g



Rafferty's Garden Baby Food 4+ months 120g \$1.66 per 100g





WHERE THE locals MATTER

Specials available from participating Tasmanian IGA & IGA X-press Stores. We reserve the right to correct any printing errors. Whilst stocks last. Some products or varieties may not be available at all stores. Pictures used for illustration purposes only. Sales are restricted to retail quantities only. All prices include GST where applicable. Prices correct at time of printing.

— LUNAR NEW Year



Kantong Simmer Sauce 505-520g



Ben's Original Express Rice 250g 80¢ per 100g



Wai Wai Vermicelli 200g 55¢ per 100g



Indomie Noodle Cup 75g \$1.33 per 100g



Wokka Noodles 400/440g



TCC Coconut Cream 400mL 62¢ per 100mL



TCC Coconut Milk 400mL 37¢ per 100mL



Chans Yum Cha at Home 8/12pk



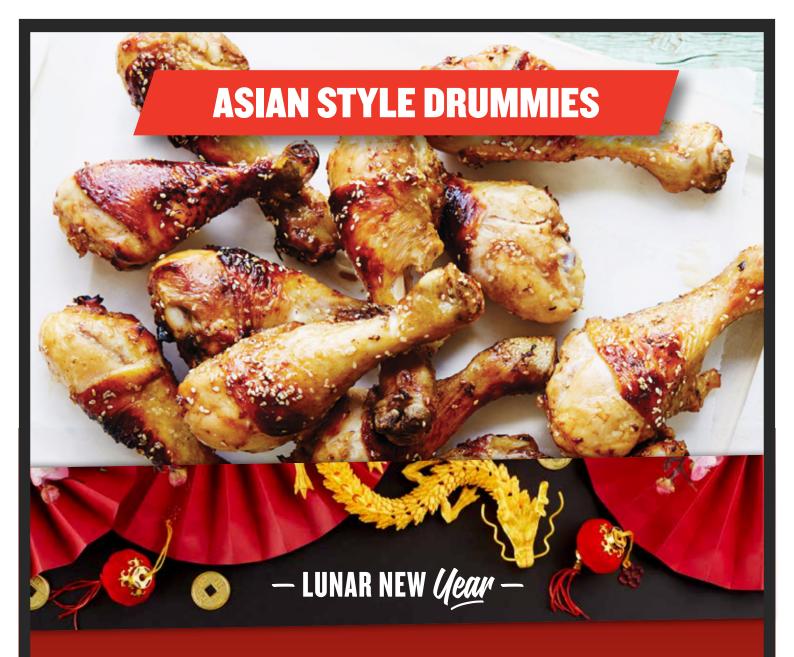




Obento Panko Breadcrumbs 200g 70¢ per 100g



MATTER WHERE THE **locals** matter



Ingredients

- · 16 chicken drumsticks
- · 1/2 cup Kecap Manis (a sweet soy sauce)
- · I thsp finely grated ginger
- · 3 tsp sesame seeds

What to do

- 1. Line a large baking tray with baking paper.
- 2. Into a bowl combine Kecap Manis, ginger and 2 teaspoons of sesame seeds.
- 3. Use a small sharp knife to make two cuts, about 3 cm long and 1cm deep, in the thickest part of each chicken drumstick. Place the drumsticks onto the prepared tray and season with cracked pepper.
- 4. Brush liberally with the marinade, coating the drumsticks completely.
- 5. Cover the dish with cling wrap and put the marinated chicken in the fridge for 20 minutes. Preheat the oven for 200°C. Bake the drumsticks in the marinade for 45 minutes or until cooked through, turning (with a pair of tongs) and basting the drumsticks every 10 minutes. On the last baste, sprinkle with remaining teaspoon of sesame seeds.



Ingredients

- · I Community Co Chocolate Mud Cake
- · 300ml Double Cream
- · 2 Punnet Strawberries, washed and hulled

What to do

- 1. Place one punnet of the strawberries in a liquidizer or food processor and blend until you have a smooth puree.
- 2. Pour the puree into a small saucepan and over a medium heat bring to a boil. Lower to a simmer, then reduce until thick, stirring constantly (approximately 7-8 minutes). It should cook down to roughly 2 the pof puree. Set aside to cool.
- 3. In a large bowl, whisk the cream until soft peaks. Fold in the puree until you have an even pink colour. Set aside until ready to use.
- 4. Place your mud cake on a chopping board, using a serrated knife make 2 cuts that create a point, leaving you with 2 small semi-circles.
- 5. Having the point, pointing towards you, position the 2 semi circles on the rounded top of the cake (use a little strawberry cream to hold them into place).

Using a spatula, frost the top of the cake with the rest of the cream and decorate with more fresh strawberries on top.