

RECIPES

SCORE BIG AT THE BBQ

TASSIE MADE

CRAFTED BY LOCAL LEGENDS

SPECIALS

• GREAT SPECIALS FOR YOUR FOOTY CELEBRATIONS

COMMUNITY CO

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Offers available from: 20/09/23 until 03/10/23



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PHOTOGRAPHY BY SOLSTICE DIGITAL



Spice up your sausages and dish up something a little different this week.

Caramelised SAUSAGES

Ingredients

- · 8 BBQ sausages
- · 1/4 cup brown sugar
- · 1 onion, finely sliced
- · 2 tomatoes, diced

Method

- 1. In a large non-stick frying pan over a low medium heat cook the sausages, turning every 10 minutes until golden all over and cooked through, 30 to 40 minutes.
- 2. Remove from the pan, cover with foil and set aside. Into pan juices, add onions, cooking until golden.
- 3. Sprinkle with sugar and toss to coat, lowering heat to caramelize, 5 minutes.
- 4. To serve place sausages then top with the caramelised onions and tomatoes.



Pandani Sausages 500g

\$14.00 per 1kg - From the Meat Department





A simple twist on this BBQ classic will make you come back for more.

Australian Lamb \$1799 kg

Lamb Forequarter ChopsFrom the Meat Department

VIEW RECIPE



Hoisin BBQ LAMB CHOPS

Ingredients

- · 2 tbsp hoisin sauce
- · 2 tbsp sesame oil
- · 2 garlic cloves, crushed
- · 12 forequarter lamb chops

Method

- 1. In a large bowl, combine hoisin, sesame oil and garlic.
- 2. Add the lamb, turning to completely coat and marinate for at least 30 minutes.
- 3. Preheat BBQ to medium high.
- 4. BBQ lamb, basting with marinade, for 6 to 8 minutes on each side for medium or until cooked to your liking.
- 5. Remove, cover and stand for 5 minutes.
- 6. Season with cracked pepper to serve.



















Simply Tasty Salads 800g



Golden Circle Unsweetened Pineapple 425g \$4.68 per 1kg



Cripps Brioche Slider Buns 8pk



Black & Gold Foil Trays 6pk



SAVE \$1.49

16¢ per 1ea

Multix Alfoil 30cmx10m (excl. Non-Stick) 14¢ per 1m





Heat Beads BBQ Briquettes 4kg 30¢ per 100g

90¢ per 100g













PUB PAVOURITES
SLOW COOKED
LAMB
TO seem of the parties of the part

On the Menu Frozen Meals 320g \$1.87 per 100g



Sakata Crackers 90/100g



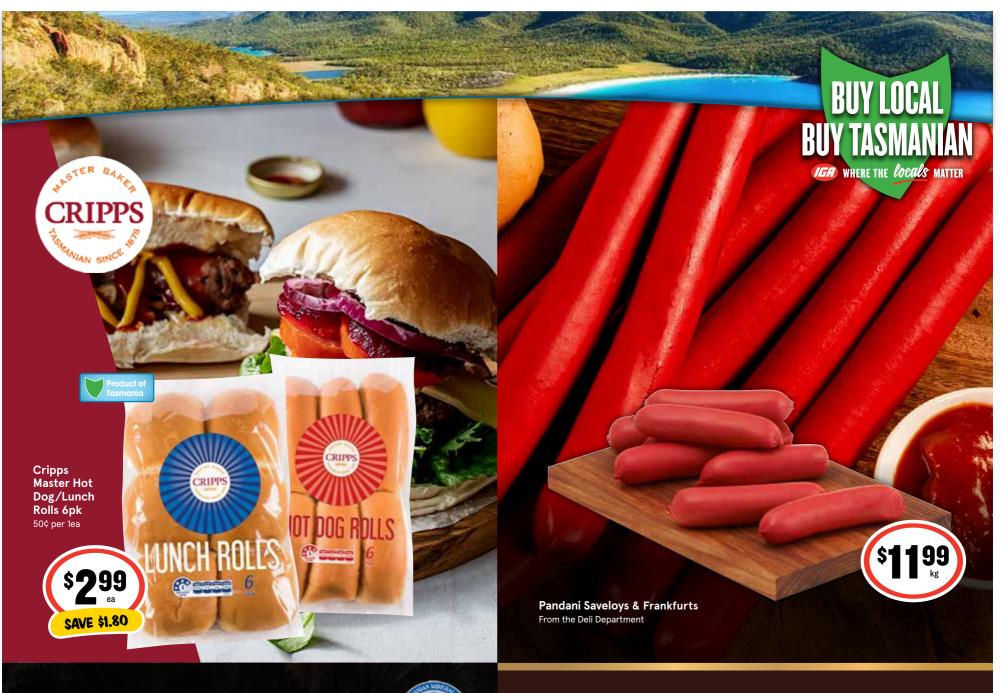


Arnott's Family Assorted Biscuits 500g \$1.00 per 100g



Twisties/Burger Rings/Toobs/Cheetos 125-270g











SAVE \$2.51

Harvest Snaps 120g \$20.75 per 1kg





ORIGINAL SALTED

CHILLI 660

SAVE \$2.96

Black & Gold Chicken **Nuggets** 500g



Blue Banner Pickled Onions 525g (excl. No Added Sugar) \$11.41 per 1kg



The Source of Life



JC's Quality Outback Mix 500g \$19.98 per 1kg



JC's Backyard BBQ Mix 375g \$15.97 per 1kg



JC's Delicious Energy Mix 500g \$17.98 per 1kg









Red Bull Energy Drink 250mL

\$11.80 per 1L

Mother

Energy Drink 4x500mL

\$3.90 per 1L















Kirks Mixers 6x250mL

\$4.00 per 1L









community Co

VISIT WWW.COMMUNITYCO.COM.AU/GIVEBACK/ TO SEE HOW YOUR PURCHASE CAN BENEFIT YOUR COMMUNITY.

> Last month IGA Tasmania donated over \$3000 from Community Co purchases to these local communities, charities and other worthwhile causes.



Perth Volunteer Fire Brigade Tasmania Spring Bay Rotary Club New Horizons Tasmania Men Care Too Tasmania Richmond Primary School Kitchen Garden Campbell Town Hospital Auxiliary Launceston Benevolent Society Burnie Lodge Emergency Accommodation Loaves & Fishes Devonport West Coast MTB Club Tasmania Tresca Community Centre Royal Flying Doctor Service Tasmania St Helens Hospital Auxiliary









\$3.79 per 1L

\$3.69 per 1L





\$1.57 per 100g









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Howgoodisa nutty twist to your cereal?

Try as a tasty breakfast or snack on the go!





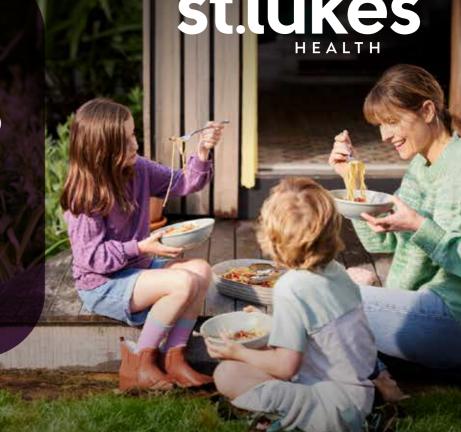
Sanitarium Weet-Bix Bites 500/510g

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\$500

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Drop into any of our locations state-wide. Or call 1300 651 988, or visit stlukes.com.au/joinnow





VIEW RECIPE



Chicken Caesar **PASTA SALAD**

Ingredients

- · 6 chicken thighs
- · 1 tbsp olive oil
- · smoked paprika
- · 1 large cos lettuce, chopped
- · 1 cup Caesar dressing
- · 1/2 small red onion, finely sliced
- · 2 cups croutons
- · 50g shaved parmesan
- · 500g Community Co Penne Pasta

Method

- 1. Preheat the oven to 180°C.
- 2. Toss the chicken thighs in a tablespoon of olive oil and place in a baking tray. Season with salt and pepper and a pinch of smoked paprika on each. Roast for 20 minutes, drain on kitchen paper and chop into bite-sized pieces.
- 3. In a large bowl, toss the cos lettuce with half of the Caesar dressing. Add the onion, croutons, chicken and pasta and toss again. Drizzle with remaining Caesar dressing and shave fresh parmesan on top.



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