



FOR ALL YOUR
Easter
Goodies



Celebrate Easter in
style with the recipes,
products, and
inspirations inside.

WHERE THE *locals* MATTER

Offers available from: 29/03/23 until 11/04/23

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Fresh Prawns & CREAMY COCKTAIL SAUCE

Ingredients

- 24 cooked large prawns, peeled with tails
- 1/2 cup cream
- 1/4 cup good quality tomato sauce
- 1 lemon (fresh lemon juice)

Method

1. Peel your prawns by removing the head and shell. Leaving the tail intact is optional.
2. To make the cocktail sauce, combine the cream, tomato sauce and lemon juice in a small bowl.
3. Taste and season with sea salt and pepper (you can add a splash of Worcestershire sauce and Tabasco if you have them for additional flavour).
4. Fill a round serving bowl three-quarters with crushed ice. Drape the prawns all around its lip so the tail is pointing to the centre of the bowl.
5. Into the middle of the dish, nestled into the ice, place the Seafood Sauce. Garnish with wedges of lemon and Serve immediately.

Dip into the season with this classic and delicious seafood cocktail sauce with a little kick. A tasty BBQ entrée with only 4 simple ingredients and no cooking required.

A perfect recipe for any variety of prawns!



VIEW RECIPE



\$29⁹⁹
kg

Aussie Cooked Large Tiger Prawns
Thawed - From the Deli Department



\$9⁹⁹
ea

SAVE \$3.60

**Global Seafoods
Frozen Cooked &
Peeled Prawns 300g**
\$33.30 per 1kg



\$10⁹⁹
ea

SAVE \$2.80

**Global Seafoods
Frozen Prawn Ring 255g**
\$43.10 per 1kg



\$7⁹⁹
ea

LOW PRICE

I&J Squid/Calamari Rings 360/400g



\$2⁶⁵
ea

SAVE 90¢

**MasterFoods Tartare/
Seafood Cocktail Sauce 220/260g**

A beautiful fresh, light & nutritious oven baked salmon recipe. With delicious yoghurt, lemon and caper topping, this sauce for salmon is a must have this Easter.

Oven Baked Salmon with LEMON & CAPER SAUCE

Ingredients

- 4x140g salmon fillets
- 1 cup Greek yoghurt
- 2 tsp capers, rinsed and chopped
- 1 lemon

Method

1. Preheat oven to 180°C.
2. Combine the yoghurt, capers and 1 tbsp each of lemon zest and juice and season with sea salt and cracked pepper.
3. Onto a baking tray, place salmon fillets. Season with lemon juice and cracked pepper.
4. Bake for 15 minutes or until cooked to your liking.
5. Serve each fillet with a dollop of the sauce and a twig of fresh dill.

VIEW RECIPE



\$9.99
ea

Petuna Atlantic Salmon 280g 2pk
\$35.68 per 1kg - From the Meat Department



\$10.99
ea
SAVE \$2.50

Birds Eye Fish Fingers 1kg
\$10.99 per 1kg



\$5.25
ea
SAVE \$5.54

Birds Eye Oven Bake Fish Fillets 425g
\$12.35 per 1kg



\$3.99
ea
SAVE \$1.20

Safcol Responsibly Fished Tuna 425g
\$9.39 per 1kg





Walnut ENCRUSTED PORK ROAST

Ingredients

- 2kg pork leg
- 1 tbsp olive oil
- 1/2 cup finely chopped walnuts
- 1 tbsp snipped fresh rosemary

Method

1. Preheat your oven to 180C.
2. Remove the rind of your pork and gently place it on a rack in a shallow baking pan.
3. Combine walnuts and rosemary; press them over top and sides of your roast.
4. Finish with a generous sprinkle of sea salt and cracked pepper.
5. Roast for 1½ hours or until juices run clear.

Indulge in the tender and tasty meat of roasted pork, a mouth-watering dish that is sure to impress your guests.

VIEW RECIPE



Scottsdale Boneless Pork Leg Roast
From the Meat Department

\$14⁹⁹
kg



JC's Walnuts Natural 350g
\$22.83 per 1kg

\$7⁹⁹
ea



\$3⁴⁹
ea

SAVE \$1.50

Multix Alfoil 30cmx20m
17¢ per 1m



\$3⁹⁹
ea

SAVE \$1.66

**Multix Alfoil
Medium Roast Tray with Handles**

Easy Golden ROAST CHICKEN

Ingredients

- 2 tsp ground cumin
- 1/2 tsp ground cinnamon
- 2kg whole chicken
- 80ml apricot preserves

Method

1. Mix together the cumin and cinnamon and add 1½ teaspoons sea salt, rub the mix all over the chicken.
2. Let sit for at least one hour (even overnight in the refrigerator).
3. Preheat oven to 180°C. Place the chicken in a roasting pan, breast-side up and loosely cover with foil.
4. Cook for 30 minutes. Remove foil and cook for another 20 minutes.
5. Meanwhile, heat the apricot jam in a small saucepan until warm and runny.
6. Remove the chicken from the oven, and baste well with the apricot jam.
7. Increase the oven temperature to 200°C, and return the chicken to the oven and cook for an additional 10 minutes, basting the chicken again halfway through, until the glaze is bubbling and 'golden'.
8. Remove from oven and let rest for 15 minutes before serving.

VIEW RECIPE

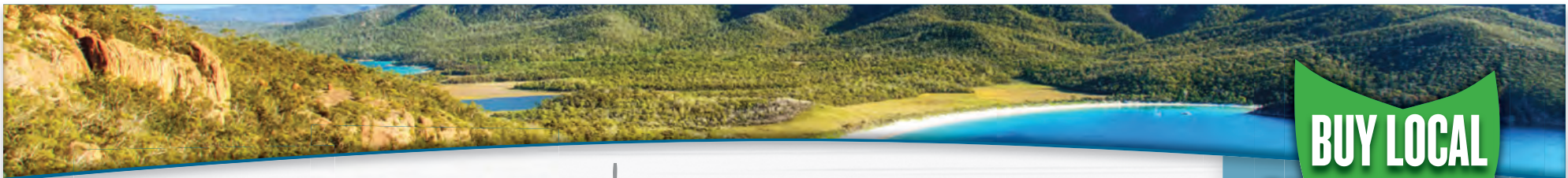


Elevate your Easter dinner with a delicious and juicy chicken, a timeless classic that will be the centrepiece of your festive meal.



IGA WHERE THE *locals* MATTER

PANDANI



**BUY LOCAL
BUY TASMANIAN**

IGA WHERE THE *locals* MATTER



Product of
Tasmania

\$3.99
ea
SAVE \$1.00

William's Wraps 8pk
71¢ per 100g



Product of
Tasmania

William's
Bread
800-900g

\$4.35
ea
LOW PRICE



Product of
Tasmania

\$7.25
ea
LOW PRICE

Tasmanian
Mountain Spring Water 10L
73¢ per 1L



Product of
Tasmania

\$9.99
ea
SAVE \$2.86

Ashgrove Cheese 450/500g

IGA Tasmania
is proud to
support local,
Tasmanian
producers
and
suppliers of
exceptional
quality.

ASHGROVE

GRASS COW YOU

Iconic Tasmanian cheese

Product of
Tasmania

\$4.49
ea
SAVE \$2.51

Ashgrove Cheese 140g (excl. fetta)
\$32.07 per 1kg





\$2.99
ea
SAVE \$1.01

Cadbury Hollow Egg 100/110g



\$3.99
ea
SAVE \$1.01

Cadbury Egg Bag 110-125g



Cadbury
Easter
Bunny
150-170g

\$5.49
ea
SAVE \$1.21



Kinder
Bunny 75g
\$5.00 per 100g

\$3.75
ea
SAVE \$1.54



Kinder Surprise Maxi Egg 100g
\$6.99 per 100g

\$6.99
ea
SAVE \$2.30



Lindt Easter Casket 85g
\$9.40 per 100g

\$7.99
ea
SAVE \$2.01





Nestle Easter Casket 168-180g



Kit Kat Bunny 29g
\$3.10 per 100g



Ferrero Rocher Heart 100g
\$7.50 per 100g



Lindt Lindor Gift Box 146/150g



Lindt Lindor Bags 120-130g



Celebrations/Maltesers Gift Box 320-400g





Bundaberg Soft Drink 4x375mL
\$3.66 per 1L

\$5.49
ea
SAVE \$1.90



JC's Peanuts Salted/Unsalted 500g
\$9.58 per 1kg

\$4.79
ea



Wattle Valley Chunky Dips 150g
\$2.33 per 100g

\$3.49
ea
SAVE \$1.10



Ravin Crackers 100g
\$1.65 per 100g

\$1.65
ea
SAVE \$1.10



Arnott's Water Crackers 125g
\$1.04 per 100g

\$1.30
ea
SAVE 49¢



Arnott's Country Cheese/Sesame Wheat/Cheds 250g
\$1.40 per 100g

\$3.50
ea
LOW PRICE

Carman's
Real food made with real passion.

A DELICIOUS NEW TASTE



\$3.60
ea
SAVE \$1.19

Carman's Sourdough Crackers 130g
\$2.77 per 100g

\$4.80
ea
SAVE \$1.59

Carman's Muesli Cookie 215g
\$2.23 per 100g

Entertaining
IS BETTER WITH



Arnott's Savoy/
Jatz 225/250g/Shapes 130-190g

\$2.75
ea
SAVE 75¢

THERE IS NO SUBSTITUTE. **ARNOTT'S**



Easter Egg
MOUSSE SURPRISE

VIEW RECIPE



Easter
LAMINGTONS

VIEW RECIPE



\$289
ea
LOW PRICE

Tas Taste Plain/Self Raising Flour 2kg
\$1.45 per 1kg



\$220
ea
SAVE \$1.90

Nestle Condensed Milk 395-410g



\$169
ea
SAVE 80¢

CSR Soft Icing Mixture 500g
34¢ per 100g



\$6
ea
community Co

Community Co
Sultanas 500g
\$12.00 per 1kg



\$529
ea
community Co

Community Co
Raisins 375g
\$14.11 per 1kg



\$999
ea
LOW PRICE

JC's Natural
Macadamias 375g
\$26.64 per 1kg



\$199
ea
SAVE 80¢

McKenzie's Desiccated
Coconut 250g
\$7.96 per 1kg





IGA Low Prices EVERY DAY



Coca-Cola/
Fanta/Sprite
Soft Drink 2L
\$1.83 per 1L

\$3⁶⁵
ea
LOW PRICE



On the
Menu Beef
Lasagne 1kg
60¢ per 100g

\$5⁹⁹
ea
LOW PRICE



Olive Grove Spread 500g
\$1.10 per 100g

\$5⁴⁹
ea
LOW PRICE



Nescafe Blend 43/
Espresso 250g
\$6.00 per 100g

\$14⁹⁹
ea
LOW PRICE



Ajax Spray n'
Wipe Trigger
475/500mL

\$3⁵⁰
ea
LOW PRICE



Fab Laundry
Powder 1kg/
Liquid 900mL

\$6⁵⁰
ea
LOW PRICE



community Co

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



\$3.50
ea
community Co

Community Co Diced Peaches In Juice 4x125g
\$7.00 per 1kg



\$2.69
ea
community Co

Community Co
Passata 690g
39¢ per 100g



\$2.75
ea
community Co

Community Co
Soy Milk 1L
\$2.75 per 1L



\$1.99
ea
community Co

Community Co
Sauce 500mL
40¢ per 100mL



\$3.69
ea
community Co

Community Co
Cordial Syrup 1L
\$3.69 per 1L



\$4.99
ea
community Co

Community Co
Vegetable Oil 750mL
67¢ per 100mL





you already know
YOU'RE GOING
-TO LOVE IT-



Cadbury
Ice Cream
Sticks 4pk

\$6.99
ea
SAVE \$3.00

CADBURY, DAIRY MILK, THE GLASS AND A HALF DEVICE, CARAMILK, CARAMELLO, and THE COLOUR PURPLE are trademarks of Mondelēz International group used under license.

CONNOISSEUR® GOURMET ICE CREAM



Connoisseur
Ice Cream 1L
\$1.00 per 100mL

\$9.99
ea
SAVE \$2.56



Thrill YOUR SENSES THIS EASTER



Brownie ICE CREAM BOWL

Ingredients

- 125g butter
- 50g dark chocolate
- 125g flour
- 1/4tsp baking powder
- 35g dutch cocoa powder
- 100g caster sugar
- 2 eggs
- Ice cream, chocolate sauce & any toppings of your choice to serve

Method

1. Preheat oven to 180C.
2. In a microwave safe bowl, melt the butter and dark chocolate in the microwave at 30 second increments until the chocolate is melted and smooth. Set aside to cool.
3. Sift the flour, baking powder, cocoa powder and a pinch of salt in a separate bowl.
4. In another large bowl, beat the eggs and sugar until pale then add the melted chocolate. Slowly fold in the sifted dry ingredients into the wet and keep folding until you have a smooth even batter.
5. Grease a 9cm cupcake or muffin tin and spoon batter into each.
6. Bake in the oven for 15 minutes or until the brownies have risen - they need to be slightly underdone.
7. Once the brownies are out of the oven, press another tin firmly down onto the brownies, flattening the centre to create a bowl. Hold for a minute, then remove tin and leave to cool before removing from the tin. If you do not have an extra muffin tin you can use a measuring cup to make the indentation.
8. Serve with ice cream and toppings like sprinkles, chocolate sauce or nuts.

VIEW RECIPE



A deliciously gooey, chocolate-ey vessel to hold your ice cream sundae. The perfect indulgent treat!

Goulburn Valley
Fruit 700g
\$5.70 per 1kg



\$3.99
ea

SAVE \$1.20



Sara Lee
Cheesecake
360/410g

\$5.99
ea

SAVE \$1.56





FOR ALL YOUR *Easter* GOODIES



Hot Cross Bun BREAD & BUTTER PUDDING

Ingredients

- 6 hot cross buns
- 4 eggs, room temp
- 1/3 cup caster sugar
- 500mL cream

Method

1. Preheat oven to 160°C/140°C fan-forced. Halve the hot-cross buns and set tops aside. Roughly chop bun bases. Set aside.
2. Whisk the eggs, sugar and cream in a large bowl until well combined. Add chopped bun bases. Stand for 5 minutes. Using a slotted spoon, arrange soaked bun bases in a large greased (about 4-5cm deep) baking dish.
3. Dip the cut-side of the hot-cross bun tops into the egg mixture and arrange cross-side up in the dish. Pour the remaining egg mixture around the bun tops.
4. Loosely cover with foil and bake for 15 minutes. Remove foil and bake for a further 10 -15 minutes or until custard has set.
5. Decorate with small Easter Eggs, dust with icing sugar and serve.

VIEW RECIPE



Product of
Tasmania



Cripps Easter Buns 6pk
\$1.26 per 100g

\$5⁶⁹
ea

EVERYDAY

Enjoy these deliciously soft Tasmanian made Easter Buns, packed with the perfect combination of fruit & spices. Hot from the oven this Easter.



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