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Grain Salad 230g. 9. Tomato & Basil Baking Feta 150g. 10. Serrano Rolls with Cream Cheese 100g.

1. Cheese & Spring Onion Tarts 2x120g. 2. Spinach & Feta Parcels 132g. 3. Sticky BBQ Chicken Wings 220g. 4. Beetroot & Raspberry Salad 200g. 5. Olives with Lemon & Pepper 220g. 6. Continental Meat Selection 120g. 7. Vegetable Pakora 180g. 8. Mexican Style

Welcome to Morrisons News



Welcome to our August edition of Morrisons News.

As many more of you may be holidaying at home this Summer, we've got an exciting series of events in store to give you recipe inspiration, kicking off with Italy as our first event of many.

If date nights from the comfort of your own home sound good to you, we've got a great offer on our The Best range which you'll love to see.

And to help you get ready for the new school term starting in September, we've got the kids covered with our Nutmeg school uniform range, and even better - whatever their age you pay the same price.

Thank you for shopping at Morrisons.



Marina Davies **Editor of Morrisons News**





As more of you are holidaying at home this year, we're bringing a taste of holidays to you, starting with Italy. Let your taste buds travel!

Looking for the ideal Antipasti? Try our Prosciutto Crudo which is air dried for a minimum of 9 months, or our Italian Milano salami. seasoned with pepper & garlic.







£2, 120g

£1.90, 90g

Our The Best Pitted Nocellara Olives' from the deli are grown in Sicily and are known for their vibrant green colour, meaty texture and unique buttery flavour.

£2.25, 130g



The Napolina range will add the ideal ingredients to make tasty soups, salads, and many more tasty dishes. 50p each, 150g Starts 5th August 2020



Any 2 for £2, £1.50 each





Any 2 for £4. £2.15-£2.20 each

We've got a wide range of cheeses, like grated Parmigiano Reggiano, an ideal topping for your pasta and risotto dishes. For a real taste of Italy, layer hand-cut slices of the Galbani Mozzarella with freshly chopped tomatoes, vibrant basil and fruity extra virgin olive oil, a true classic Caprese salad.











Keep an eye out for our other Taste of Holidays events.



Bringing your summer holiday home, we've got a whole host of recipes inspired by Italy.

Tuck into Caprese Ciabatta and Italian Style Pesto Pork alongside a cool glass of Rosé Aperol Spritz to name just a few bringing the Italian sunshine to your home this summer. For more recipes, visit my.morrisons.com/blog/food/italian-recipes



Italian Style Pesto Pork

Pork loin in a garlic and fennel marinade served with pesto roasted Mediterranean vegetables.

Serves family of 4

Ingredients

1.5kg Pork Loin Joint 6 tbsp Olive Oil (3 for pork marinade & 3 for veg)

5 Garlic Cloves (3) whole for pork marinade & 2 minced for

Tbsp Mixed Italian Herbs

Tbsp Fennel Seeds

Large White Onion, wedged

2 Lemons, wedged 4 Tbsp Pesto

400g Mixed Mediterranean Vegetables

350g New Potatoes

Total time required 2hrs 20mins

Caprese Ciabatta

Chewy and soft ciabatta spread with garlic butter and topped with gooey mozzarella, tomatoes and pomegranate seeds.

Serves family of 4

Ingredients

2 Whole Ciabatta

4 Garlic Cloves, crushed

150g Unsalted Butter, softened

250g Mozzarella

100g Pomegranate Seeds

4 Salad Tomatoes, sliced

Rocket (optional to garnish)

Balsamic Glaze (optional to drizzle on top)

Rosé Aperol Spritz

Ingredients

200ml Aperol

4 large Oranges (3 juiced and 1 sliced for garnish)

2 Tbsp Caster Sugar

Bitter Aperol with zesty orange, soda and sweet sparkling rosé.

Serves 1 small jug - 4 servings

300ml Sparkling Rosé Wine

200ml Soda

1 Grapefruit, sliced (optional garnish)

Total time required 5 mins

Food to Order

Celebrating every occasion

Pick up our new Food to Order guide in store or see the full range online at morrisons.com/foodtoorder

Step aside traditional Sunday roast! Liquorice notes combined with the salty, nutty flavours of pesto provide a fusion of flavours that transport you to Sunny Italy!

- 1. Pre-heat the oven to gas 9, 240°C, fan 220°C.
- **2.** Cut the rind off the pork joint, leaving the fat in place. Pat the fat dry, score it with a knife at 1cm intervals and rub 1 tbsp of salt into the fat - leave uncovered for
- 3. Pound 3 garlic cloves, 3 tbsp oil, mixed herbs, fennel and a pinch of salt and pepper into a paste and rub all over the pork.
- 4. Cut the lemon and onion into wedges and arrange in a roasting tray and sit the pork on top (fat side up).
- 5. Rub another 1/2 a tsb of salt into the fat and pop in the oven for 45mins. Reduce to gas 4, 180°C, 160°C (fan) and roast for a further 1hr.
- **6.** Meanwhile mix the veg, pesto, oil and garlic in another roasting tray and place in the oven for 45mins gas 4,
- 7. Serve everything together and enjoy.

Total time required 20 mins

No pizza oven required here! The addition of Pomegranate seeds create sweet bursts of flavour with every bite!

- 1. Pre-heat oven to a gas 6, 200°C, fan 180°C. Crush the garlic and mix with the butter, season and evenly spread on top of each ciabatta.
- 2. Spread out the mozzarella and tomatoes across both pizzas, season and place in the oven for 6-10 mins until the mozzarella has melted.
- 3. Remove from the oven, season, sprinkle with fresh rocket, pomegranate seeds, a drizzle of balsamic glaze. Enjoy the taste of Italy on a plate!

Aperol spritz just got a refresh! Replacing prosecco with sparkling rosé wine adds a sweet and floral note that counteracts the bitterness of the Aperol!

- 1. Juice 3 of the oranges, then whisk together the Aperol, orange juice and sugar until fully dissolved and pour into a serving jug with ice.
- **2.** Pour in the sparkling rosé wine and stir.
- **3.** Top up with soda, add orange and grapefruit discs/wedges and stir. The perfect apéritif for dining alfresco!













Making your shop cost less



drinkaware.co.uk for the facts Leaflet valid from 27th July - 9th August 2020. Available in majority of stores in England & Wales, excludes Scotland. Whilst stocks last. Offers/prices may vary at morrisons.com and Morrisons Daily. All prices, descriptions and images are correct at time of going to print but subject to change. Veetee Basmati Rice Duo 31.5p/100g • Batchelors Bigga Peas 24p/100g • Bella Napoli Beans 7.5p/100g • Loma Linda Tuno In Spring Water 70.4p/100g • Paxo Golden and Natural Breadcrumbs 48.5p/100g • Levi Roots Reggae Reggae Sauce 43.1p/100g • Branston Hot Dog Tomato & Red Pepper Relish Squeezable 42.9p/100g • Schwartz Chinese 5 Spice £2.84/100g • Aunt Bessies Crumble Mix 22.5p/100g • Schwartz Mixed Peppercorns Grinder £15.50/100g • Schwartz Pink Himalayan Salt Grinder £5/100g • Schwartz Japanese 7 Spice Grinder £5/100g • Sharwood's Tikka Masala Sauce 29.8p/100g • Billingtons Barista Sugar Crystals 25p/100g • Nessafe Gold Oat. Almond and Coconut Latte £1.56/100g • Lucozade 6x380ml,£1.10/litre • Lucozade 4x500ml£1.25/litre • Nescafe De-Caff and Original £2/100g • Fruit Shoot £1.04/litre, when it's gone • Ribena Original and Ribena No Added Sugar £2.50/litre • Gordon's Pink and Scillian Lemon Gin £20/litre • Askeys Chococade Grand Sugar Crystals 25p/100g • Patry Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Turvis Sugar Crystals Sp/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Betty Crocker Velvety Vanilla Calke Mix 58.8p/100g • Marmite X0 Extra Old£1.60/100g • Date Old£1.50/100g • Date Old£1.50











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£1.50 £1.10

BLOCK



COCONU

GLUTENFRE

100g MULTISEED LOI



cheese

Pair E Share



Griddled Chicken with Avocado and Lime Salsa

Pair this delicate, crisp Rosé with tasty griddled chicken. This Griddled Chicken with Avocado and Lime Salsa is an ideal light

Summer dinner, why not pair this with Yellow Tail Rosé and enjoy in the

Serves 2 Preparation time: 10 mins

Cooking time: 15 mins Ingredients:

1 Avocado, peeled and diced 1 Red onion 1 Red chilli

2 tbsp Coriander, chopped 1 Tomato, diced

2 tbsp Olive oil 1 Lime, juice only

2 Chicken breasts 1 clove Garlic, crushed

To make your salsa, mix the avocado,

red onion, red chilli, coriander and tomato together in a bowl with 1 tbsp olive oil and lime juice. Season to

Bat out the chicken breasts with a rolling pin between two sheets of cling film to flatten, then rub with the garlic clove and 1 tbsp olive oil. Griddle until cooked through.

Serve with the salsa and sweet potato wedges.

Lighter Fish & Chips with Roasted Baby Tomatoes

Pair this refreshing Sauvignon with fish & chips, ideal for a date night. the breadcrumb mixture.

Our baked take on an old favourite is a great idea for a fakeaway. Pair this with Yellow Tail Sauvignon Blanc and that's Friday night sorted.

Serves 2 Preparation time: 10 mins Cooking time: 30 mins

Ingredients: 220g White Fish 4 Maris Piper Potatoes 1Lemon

55g Breadcrumbs 30g Parsley 200g Baby Plum Tomatoes 3 tsp Olive Oil

Method:

Preheat oven to 200°C. Zest the lemon and mix with the breadcrumbs. Add juice of half the lemon, a teaspoon of oil and chopped parsley. Top the fish evenly with Season the fish with salt and pepper to taste, then place on a baking tray to cook for 30 mins, turning after 15 mins, so the fish cooks evenly.

Microwave the potato whole for 6 minutes and then cut into chips, leaving the skin on. Toss the chips in a bowl with 2 teaspoons of oil (season if required). Lay the chips in a single layer on a large baking tray, bake for 15-20 minutes till golden brown and crispy.

the same tray as the fish, bake them in the oven for the final 15 minutes of the chips' cooking

Once all cooked, place the fish, chips and roasted tomatoes on the plate and enjoy with a squeeze of lemon

Place the plum tomatoes on

£7,75cl











Discover more at Morrisons

£7, 75cl

Fridge and freezer fillers





































Corner ICELANDIC STYLE

































Learnet Valud From 2/th July - 9th August 2020. A Valuable in majority of stores. whilst stocks last. Offers/prices may vary at morrisons.com and morrisons but all. All prices, descriptions and images are correct at time of going to print but subject to change. Soft & Agric Reitle Exot Free Free and Petal Power Body Spray \$1.33/100ml * Nem Sure & Sure Workbout He 2.6.7/100ml * Sensodyne Pronamel White £2.67/100ml * Sensodyne Pronamel White £2.











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