



# Welcome to a taste of Summer

Our guide to help make your  
summer BBQs and picnic food  
spectacular, whatever the weather.



**TESCO**

# Nothing brings people together quite like good food!

Summertime is anything but a meat and two veg season! As far as mealtimes are concerned, an adventurous mix of foods is the overriding characteristic.

And where we eat changes too. Picnics, BBQs – even eating your weekly roast in the garden – bring a whole new dimension to mealtimes.

And most of all the summer offers up opportunities for social occasions where eating together, celebrating together, sharing food and sharing the meal experience highlight the sunny side of the season.

Salads are a staple but they aren't what they used to be. Pomegranate seeds and cashew nuts are the new cucumber slices and celery sticks. To be fair though, it's hard to find an ingredient that isn't good in salads.

It's true, however, that back in the day 'salad' meant leaves (usually cos lettuce) and something,

Now it's as likely to mean rice or quinoa and something.

A bold use of herbs, unusual cheeses, beetroot cooked three ways are the type of touches that can turn your picnic or BBQ into a feast of a meal worthy of a gourmet celebration.

**Flick through this booklet and have a think...**

# How to stack the perfect burger...

The classic of the BBQ – the burger – deserves love and attention.

Onion on the top or the bottom? Should the lettuce be shredded or unshredded? There's an etiquette to assembling it.



## How to layer your burger.

- 1 Start with a lightly toasted bun.
- 2 This is where you add your sauce.
- 3 Lettuce next – a whole leaf to catch any juices.
- 4 A thick slice of tomato.
- 5 Now, the main event: the hamburger.
- 6 Cheese should be added to the burger in the last 30 seconds of cooking so it's melted.
- 7 Pickles and onion sit on the melted cheese.
- 8 You can add more sauce now on the other half of the bun before 'closing it'.



Q: What type of lettuce is best for burgers?

A. Iceberg or cos are good because they provide crunch.

Q. What type of cheese is best?

A. A firm cheese such as mozzarella, cheddar or gouda.

Q. What about the onions?

A. They can be cooked or raw. Red are better raw because they're a little sweeter.

# Quesadilla Beyond Burger®

Serves 4

Prep Time:  
5 minutes

Cook Time:  
20 minutes



Enjoy the warm weather and longer days with these delicious meat-free recipes, perfect for some alfresco dining.

## Ingredients

2 Beyond Burger patties  
1 tsp chipotle powder  
1 tsp cumin  
8 street taco size flour tortillas  
½ cup shredded colby jack cheese (sub favourite dairy-free cheese to make plant-based)  
¼ cup tomato, chopped  
¼ cup red onion, chopped  
1 jalapeno, seeded and chopped  
¼ cup avocado, smashed  
½ cup shredded iceberg lettuce  
¼ cup cream, for garnish  
1 lime  
Kosher salt, to taste



- Heat a large non-stick pan over medium-high heat and place down four tortillas.
- Sprinkle each equally with shredded cheese, tomatoes, onions, jalapeno and more cheese.
- Place the other 4 tortillas on top. Flip when the cheese has begun to melt and the bottom tortilla is browned and crispy. Finish cooking on the other side and set aside.
- In a small bowl mix the avocado with the lime juice and salt to taste, set aside.
- Heat a grill pan over medium-high heat.
- Season the Beyond Burger patties with the chipotle powder and cumin. Grill 4 minutes on each side.

- To build the Quesadilla Beyond Burger, lay down one of the quesadillas, top it with a heaping spoon of the smashed avocado, then the Beyond Burger patty, shredded lettuce, a drizzle of cream and a second quesadilla. *Enjoy!*



# Spiced Coconut 'Chicken' with Almond Rice

DF Vn

Serves 4

Cook Time:  
30 minutes

Prep Time:  
25 minutes

Total Time  
55 minutes

## Ingredients

2 packs The Vegetarian Butcher IMPECKABLE CHICKEN breasts

### For the marinade:

1 small onion, peeled and roughly chopped  
1 garlic clove, peeled  
½ tsp crushed chilli (optional)  
1 tbsp ras el hanout or curry powder  
½ tsp ground turmeric  
zest of 1 lime  
1 tbsp olive oil  
100g coconut yogurt  
30g desiccated coconut  
15g fresh coriander, roughly chopped, to garnish  
1 red chilli, thinly sliced, to garnish

### For the almond rice

1 tbsp olive oil  
20g flaked almonds  
1 small onion, diced  
1 garlic clove, diced  
185g basmati rice  
½ tsp fine sea salt



Energy	Fat	Saturated	Sugar	Salt
2240kj 538 kcal	29 g	9g	0g	1.7g

- Purée the marinade ingredients together in a food processor until smooth.
- Transfer to a large bowl, setting 2 tbsp aside if barbecuing or griddling. Add the IMPECKABLE CHICKEN and mix really well to coat all over. Leave to marinate for at least 30 mins or up to 24 hrs in the fridge.
- Prepare the barbeque or griddle pan to hot or preheat the oven to gas 9 240°C, fan 220°C.
- To cook the rice, heat your oil in a small saucepan on a medium heat, then sauté the flaked almonds for 2 mins until lightly golden. Add the diced onion and garlic and sauté for another 5 mins.
- Add the rice and the salt and mix to coat with the onion mix.
- Finally, add 320ml boiling water, reduce the heat to low, then cover the saucepan with a lid and cook for 12 mins. Remove from the heat, but leave covered for another 10 minutes, then remove the lid and fluff with a fork.
- Grill the IMPECKABLE CHICKEN on the hot part of the barbeque or on a lightly oiled griddle pan for 4 mins on either side, basting when turning with the set-aside marinade, until lightly charred and piping hot. If cooking in the oven, place the IMPECKABLE CHICKEN on a baking tray lined with baking paper and roast for 6–8 mins until nicely golden. Serve plated with the almond rice and 'chicken', garnished with coriander and red chilli, if you like.

Recipe was created by Honey & Co (Itamar Srulovich and Sarit Packer).



# Top Tips

## 10 tips for the perfect picnic!

A picnic in the fresh air sounds wonderful but the reality is often far from fabulous. Squashed sandwiches, luke-warm drinks, sticky fingers and bugs trying to munch on said sticky fingers – a picnic can be far from an appealing feast. But it's easy to do better than that.

### Always remember:

- 1 Ice cubes in a Thermos flask to cool drinks. (Bags of ice melt and can create a wet mess.)
- 2 Picnic basket looks great but a hard-sided cooler is more practical. It protects food well and provides a table-like surface – or a seat.
- 3 Big bowl of mixed salad but... make up the salad dressing in a screwtop jam jar and add it when you're ready to eat. Nobody wants soggy salad.
- 4 Kitchen towel and wet wipes. Be ready for spills (a picnic's incomplete without them) and sticky fingers.
- 5 If you decide on fruit salad for dessert, choose wisely. Go for grapes and berries which you can serve whole and put in a resealable container in advance. Apples and bananas cut up in advance go brown.
- 6 Finger food – because it's easy to eat. Chop up carrots, peppers, celery.
- 7 A muffin backing tin to serve snacks like crudities, peanuts.
- 8 Cupcake cases to use for drink lids. Turn them upside down, snip a hole in them and pop in a straw.
- 9 Scissors and a small knife. Won't need them? Bet you will!
- 10 An old blanket not a pretty one. Don't sit there stressing that everyone's mucking up your lovely blanket. It's a picnic – relax!

# Kids fruit feast.

It's all too easy for kids to think of picnics and BBQs as a good excuse to fill up on crisps and savoury snacks. No parent is going to encourage that! It would be great if they wanted to fill up on fruit – but that's rarely going to happen – or is it?

How about fruit pictures? Number 1, they're healthy and will make everyone feel good. Number 2, they're fun and will get imaginative juices running. Fruit pictures are a win-win solution.

**Eyes** are an easy beginning – blueberries (actually, nearly any berry) make an ideal set of peepers. Sliced kiwi or banana will also work – but bear in mind that anything sliced needs adult help so be ready for that.

**Mouths** need a segment of something – apples are good but also a segment of satsumas/tangerine/orange or a slice of watermelon.

**Noses** – half a pear.

**Cheeks** – half a strawberry.

**Hair** – grapes or slices of mango.

Kids will have the imagination if you've got the selection of fruit – and a knife on hand, which you'll need to be in charge of so they don't have to try to any blade work.

Mix in some dried fruit – apricot for ears, raisins which they can line up for eyebrows.

The possibilities are endless and while the children are creating fruit art, they will be tempted to eat the materials. You couldn't ask for more.



# Breakfast Decadence.

We love the aroma of homemade pancakes. Here's a sweet and delicious way to start your day, just perfect for your next long, lazy weekend morning. These thick caramel latte pancakes are delicious with both fresh fruit and maple syrup.

## Costa Caramel Latte Pancakes

Serves 4

Prep Time:  
15 minutes

Cook Time:  
10 minutes

### Ingredients

180g Self Raising Flour  
1 tbsp. Caster Sugar  
1 tsp. Baking Powder  
250ml Costa Caramel Latte  
2 Large Eggs

1 tbsp Melted Butter  
1 tbsp. Vegetable Oil

To Serve:  
Fresh Fruit Maple Syrup

- 1 Place the flour, caster sugar and baking powder into a mixing bowl and stir to combine.
- 2 In a separate bowl whisk together the Costa Caramel Latte and eggs.
- 3 Gradually whisk the wet ingredients into the dry until smooth.
- 4 Finally stir the melted butter through the pancake mix.
- 5 Heat a non-stick pan then add the oil and when hot then pour about 3-4 tbsp. of pancake batter into the pan for each pancake.
- 6 Cook for 1-2 minutes until there are bubbles appearing on the surface then flip and cook for another minute on the other side.
- 7 Serve the pancakes stacked and topped with the fruit and maple syrup.



# Summer Sundowners.

Sometimes you just fancy getting together for a refreshing drink at the end of the day... so here's how to mix it up with a little twist.

## Kopparberg Twist



A simple 'perfect serve' providing a new and delicious way to enjoy Kopparberg's flavoured gin, rum and vodka. The key flavours of Kopparberg Strawberry & Lime are enhanced with sweet, sparkling lemonade, before being topped with soda to balance the sweetness, for a refreshing finish. Garnish with a fresh slice of lemon and serve over mountains of ice to create the perfect gin serve.

### For a perfect glass:

- 1 Fill with ice
- 2 Add 50ml of Kopparberg Spirit
- 3 Add 150ml of Lemonade
- 4 Add 25ml of Soda Water
- 5 Mix in glass
- 6 Garnish with a slice of lemon

### For a pitcher for 4:

- 1 200ml Kopparberg Spirit
- 2 600ml Lemonade
- 3 100ml Soda Water
- 4 4 Lemon slices

## Double Dutch

Whether you're looking to make a couple of quick cocktails or a pitcher to share, a mixer is the perfect addition to any warm weekend afternoon. There are plenty of options for every taste to make long cool alcoholic and non-alcoholic drinks and cocktails for all summer parties and occasions.

Double Dutch are on a mission to ensure you Never Drink Dull again with their flavourful mixer brand, inspired by natural flavours, and founded by twin female entrepreneurs. With unexpected flavour pairings such as Cucumber & Watermelon and Pomegranate & Basil you can create delicious drinking experiences at home, mixing them perfectly with spirits or as refreshing drinks on their own.

We recommend you try Cucumber & Watermelon with gin or vodka, or see how fruity and fabulous they are as summer spritzers with white wine. They are delicious and satisfying on their own because they are designed with taste in mind.



## Corona Tropical

With a hint of colour and a range of exciting flavours, Tropical done the Corona way! Corona Tropical is made from real fruit juice and with 100% natural ingredients for ultimate refreshment!



## Rekorderlig Blood Orange

Enjoy a refreshingly different summer with Rekorderlig Cider, an easy to drink fruity cider made using pure Swedish spring water, embodying the spirit of Sweden.

Our NEW Rekorderlig Blood Orange Cider is refreshingly citrusy with the fresh, juicy taste of Blood Oranges. It is best served cold over ice with a slice of orange.



Take your Rekorderlig glass

+



Top up with lots of ice

+



Fill with Rekorderlig Blood Orange Cider

+



Garnish with a slice of orange

=



And enjoy! Skål



REKORDERLIG CIDER

- BEAUTIFULLY SWEDISH -

# Summer Grab & Go drinks.

Keep hydrated when you are on the go this summer. Take a look at our great selection of non-alcoholic drinks, all bursting with flavour.

## Starbucks Caffe

These Starbucks iced coffees can be consumed anywhere and will keep you going through a busy day.

### Starbucks Caffè Latte Iced Coffee 220ml

Iced Coffee is inspired by a true Starbucks coffee house original. It's a chilled blend of bold espresso and creamy milk. A refreshing pick me up.

### Starbucks Frappuccino Mocha Chocolate Flavoured Milk Iced Coffee 250ml

Happiness in a bottle, Starbucks Frappuccino® Mocha iced coffee is a delicious blend of their signature espresso roast coffee, creamy milk with rich chocolatey flavour. An indulgent chilled coffee blend, it's a perfect treat.

### Starbucks Doubleshot Espresso Iced Coffee 200ml

Starbucks Doubleshot® Espresso iced coffee is simply made with two bold shots of their signature espresso coffee and smooth creamy milk. Get going on the double with this chilled coffee whenever you need a quick uplift.

To enjoy all of these coffees at their best, serve chilled or over the ice, and gently shake to wake the flavours.



## Gordon's Premium Pink

Gordon's Premium Pink 0.0% Alcohol Free Spirit delivers the refreshing taste of Gordon's, balanced with the sweetness of raspberry and strawberry flavours, with the tangy taste of redcurrant. Made with only the finest distilled botanicals, just like the original Gordon's Premium Pink, it's expertly created to deliver all the taste but alcohol-free.

To serve pour 50ml over ice with your chosen tonic or lemonade and garnish with strawberries.

*Gordon's*  
ALCOHOL FREE 0.0%  
...SHALL WE?



## Victoria Malaga



**Victoria Málaga is new to the UK!**  
A refreshing, premium lager with a balanced body and perfect for drinking at any occasion.

'Malagueña y exquisita', is our ethos, which means we are proudly from Malaga and exquisite in quality. Brewed with 100% natural ingredients and a minimum of 2 weeks maturation to provide more intense flavours, resulting in an incredibly refreshing Mediterranean lager that brings the sun, sea, beach, food and good times to life.

Perfect to accompany BBQ, garden party or toasting to a long overdue catch up with your friends & family. Pick up a pack of Victoria Malaga to enjoy in the British sunshine! In the unlikely event of it raining in the UK, you could always imagine being transported to the sun-filled Costa Del Sol, sitting back on the beach with this great tasting beer! 4.8% ABV.



# On-the-Go Provisions

With longer days and warmer weather, we've got some fabulous on-the-go suggestions to keep everyone happy, whatever adventures you get up to.



## Mr Kipling

Mr Kipling's Deliciously Good range of cakes contain 30% less sugar, are made with real fruit and have as little as 99 calories per portion making them exceedingly tasty and surprisingly healthier.



## KIND bar

Grab your daily handful of nuts\* in a KIND® bar. These nutritious and tasty bars are packed with nuts, high in fibre & gluten free with no artificial colours, flavours or preservatives.

\*24g of nuts in 40g bar



## Vimto

Vimto is refreshingly different, we like different, we like you. Add a little Fizz to your day with the iconic Vimto original flavour, just with extra bubbles.



## Slim Fast

You don't have to compromise on your health or nutrition just because time is tight. SlimFast Vi+ality is a range of delicious, balanced nutrition shakes that give you a quick hit of healthy during your busy day. With flavours including strawberry & blueberry, each contains 23 vitamins and minerals, prebiotic fibre to support your gut health and is plant-based.



## Plantastic

Perfect for eating at home, or out-and-about, Plantastic are individually wrapped plant based flapjacks, including a sweet ginger and apricot variation, and can be found in the cake aisle. So tasty you'd never guess it's plant based.



## Wrigley

Try Wrigley Extra New Fruity Flavour gum, it tastes amazing and is sugar free too. Apple is the number 1 fruit in the UK, whilst blueberry is a top 3 fruity confectionery flavour. Fruity gum is now over a quarter of the gum market value and new variants are on their way. You can vote for your favourite flavour and win prizes this summer.

YOU WON'T BELIEVE IT'S NOT MILK



They did it! Alpro This is Not M\*lk is not your regular, run of the mill oat drink.



They've called it Alpro This is Not M\*lk, because let's be clear, this is not milk. But you can use it just like milk, for all you dairy devotees. To keep everyone happy, there are two options.

Rich and creamy taste for Whole and smooth and mild taste for Semi. Both are made from delicious oats with no added sugar and are fortified with calcium, vitamin D and iodine. Good for you!\*

\*Source of calcium. Calcium is needed for the maintenance of normal bones. A varied, balanced diet and a healthy lifestyle is recommended for good health.

GOOD FOR YOU



Vimto is refreshingly different. Add a little fizzy to your day. All the Vimto original flavour with extra bubbles!!!!

New evian® sparkling has a soft and perfectly balanced taste with just the right amount of bubbles - giving you the extra sparkle you're looking for! Discover evian sparkling, fine bubbles with the pure taste of evian natural mineral water. Not your usual fizzy water! evian® natural mineral water originates in the Alps, with a slow 15-year journey through pristine rocks and sand that

provide it with its balanced mineral composition and unique crisp taste. Available in the Tesco meal deal in a 330ml sleek aluminium can, which can be recycled forever. Evian is now certified as carbon neutral in the UK. They have been reducing our carbon impact and use 100% renewable energy. evian is also certified B Corp.

\*evian water is pure, as all natural mineral waters.



# Sweet Taste of Summer

Whether you are spending time with family or indulging with friends whilst catching-up, revel in the pleasure of these chocolate and ice cream suggestions.



## Aero® Caramel Melts

Spread the joy by sharing chocolate with your loved ones. Aero® Caramel Melts are smooth, bitesize chocolate pieces of their famously aerated chocolate, and crafted in a delicious bubbly caramel chocolate flavour.

These delightfully bubbly buttons are perfect for sharing this summer, whether you're planning your next road trip with friends or relaxing in the garden with your loved ones. Feel it melt on your tongue as every single bubble is released, and savour the delight of smooth caramel milk chocolate.

## MAGNUM

Whether you are spending time with family or indulging with friends whilst catching up, revel in the pleasure of Magnum Remix this summer, all dipped twice in Magnum cracking chocolate for double the indulgence.



**Magnum Classic Remix:** a mix of chocolate and vanilla ice creams, coated in Magnum classic chocolate and half wrapped in creamy milk chocolate with cocoa pieces.

**Magnum White Chocolate & Berry Remix:** a mix of blackcurrant-raspberry and vanilla ice creams, coated in white chocolate and half wrapped in Magnum classic chocolate.

**Magnum Almond Remix:** a mix of almond and vanilla ice creams, coated in Magnum white chocolate with almond pieces and half wrapped in creamy milk chocolate.

## Jaffa Easy Peeler and Cranberry Fruit Bars

Tasty and easy to make, these fruit bars combine delicious ingredients and make a fruity snack with a difference.



### Ingredients

- 8 x Jaffa Easy Peelers (2 Juiced and zested, 6 segmented)
- 1 x Large Egg
- 500g Cranberries (fresh or frozen)
- 160g Sugar
- 128g Chopped Nuts (walnuts, pecans, almonds, hazelnuts)
- 96g Extra Fine Flour
- 96g All-purpose Flour
- 40g Cornstarch
- 4 x TBSP Unsalted Butter (cut into small pieces)
- 2 x TBSP Canola Oil
- 2 x TSP Vanilla extract
- ½ x TSP Salt
- ¼ TSP Almond Extract

- 3 Preheat oven to 200°C and generously coat a 9-by-13-inch baking tray with cooking spray.
- 4 To prepare fruit filling & assemble bars: Combine 300g of cranberries, Jaffa Easy Peeler juice, sugar and Cornstarch in a large saucepan. Bring to a simmer over medium heat, stirring constantly, until the mixture is very thick, 4 to 5 minutes. (It may take up to 10 minutes to get a thick result if you start with frozen fruit.) Stir in the remaining 200g of cranberries, Jaffa Easy Peeler zest and 1 tsp vanilla extract.

- 5 Transfer the dough to the prepared baking dish. Spread evenly and press firmly into the bottom to form a crust. Spread the fruit filling over the crust. Sprinkle the reserved topping over the filling.

- 6 Bake the bars for 15mins. Reduce oven temperature to 170°C and bake until the crust and topping are lightly brown for 25 to 30 minutes more. Let the bars cool completely for 1.5 hours before cutting into bars. **Enjoy!**

- 1 To prepare crust: Combine 96g of chopped nuts, whole-wheat flour, all-purpose flour, sugar, and salt in a blender; blend until the nuts are finely ground. Add butter and blend again until well incorporated.

- 2 Whisk egg, oil, 1 tsp vanilla and almond extract in a small bowl. Add the mixture to the blender and process, scraping down the sides, if necessary, until the mixture begins to clump, 30 to 45 seconds (it will look crumbly). Measure out 64g of the mixture and combine in a bowl with the remaining 32g of chopped nuts. Set aside for the topping.



# Summer Sense

Whether you are heading out on a picnic, sharing an alfresco lunch, kicking a ball in the park or having fun at the beach... whatever you're doing in the sun, make sure you protect your skin.

Nivea Sun provides you with long lasting UVB and 5 star UVA protection against sunburn and premature skin aging, alongside providing skin moisture for 48 hours. It's water resistant and works in balance with your skin.

## Top tips for ultimate sun protection:

- 1 Apply sunscreen up to 30 minutes before going outside.
- 2 Reapply at least every two hours.
- 3 Reapply after swimming and exercise because these can cause it to wash or wipe away. Always opt for a sunscreen that
- 4 provides both UVA and UVB protection.
- 5 Always use a sunscreen with high SPF (Sun Protection Factor) Don't rely on sunscreen alone, wear a hat, sunglasses with UV protection, and sun-protective clothing if possible. Seek shade between 10am and 4pm during the hottest part of the day.



# Alfresco Dining in Style

There is nothing better than enjoying lunch outside in the summer sun, or sipping cool drinks with friends, a blanket around us to keep out the evening chill. Whether you have a balcony or a back garden, create some memorable meals with these outdoor dining ideas.

## Remember the weather

Even the warmest of days can turn chilly. Wraps or blankets to hand will keep your guests cosy, whilst a parasol works just as well as a rain cover or a sunshade. Gazebos, pergolas and shade sails are great in good and bad weather.

## Dress your table

Are you going for a chic or retro feel? Simple ideas include flowers on the table and coordinating your patterns and colours to effortlessly lift your table setting.

## Comfort

Cushions and throws can transform seating areas to maximise comfort. Bistro chairs and tables are idea for smaller areas such as balconies.

## Picnics and movie nights

How about an outside movie night with a projector and screen? A few blankets and cushions on the ground makes a lovely inviting space with finger food to snack on.

## Atmosphere

Plants, decorations, fairy lights and candles can all change the ambience of your dining area. Choose some up-tempo music for a party vibe or ow-key background music to relax the mood.

Sit back and relax in your own welcoming and stylish setting.

# BBQ Party

Throwing a BBQ party needn't be stressful, with a bit of preparation. Save time and money with this checklist to make your gathering go with a swing.

## Checklist

- ✓ Fire up the BBQ making sure you have a spatula, tongs and grilling fork to hand, along with flame-resistant gloves and an apron.
- ✓ Have lots of ice available, and a good supply of drinks to keep everyone cool and refreshed – there's something for everyone at Tesco. Give drinks a fun twist by popping a piece of fruit in before they freeze – raspberries and blueberries are great
- ✓ Make sure you have all the marinades and sauces you need, to make your food taste even better.
- ✓ Kebabs and burgers or something to show off our culinary expertise – just make sure you have enough for the hungry hoards.
- ✓ Use the best produce of summer, with a selection of easy-to-make-ahead salads and appetisers to munch on.
- ✓ Stick some bananas on the grill to get a delicious, caramelised flavour; fruit kebabs are a sure winner along with, of course, ice-cream!
- ✓ Dress your table to impress. Serve your food buffet style, to keep everyone moving and ensure no one misses anything tasty.
- ✓ Have games on hand to keep everyone entertained.
- ✓ Hit the right note with a summer playlist for all ages to.
- ✓ Have essential survival tools nearby: first aid kit, insect spray and sun tan lotion. And a backup plan if the British weather lets you down!

# Don't Forget the Extras

Check out these tangy and tasty accompaniments to bring colour and flavour to your meals. The perfect addition to your summer salads and light meals.



## Baxters Beetroot

Baxters Beetroot brings colour, tang and freshness in the convenience of a jar.

- 1 Healthy super food
- 2 Counts towards your 5-a-day
- 3 Sourced from local British farmers
- 4 Freshly harvested & hand selected for quality
- 5 Pickled by Baxters, with over 100 years of expertise

Perk up your summer dishes with Baxters sliced beetroot, it's super simple to add to your salads, sandwiches and burgers. Check out the rest of their range of different Beetroot cuts for every occasion.

### Top tip

Keep some of the pickling vinegar once you're finished with the jar and use it to make a fantastically flavoursome, pink salad dressing.



## Garner's Pickles

Garner's Pickles are pickle-gamechangers with an intense flavour and superior crunch. Their new Posh Pickles are curiously tangy with exciting accompaniments of herbs, spices and flavoured vinegars.

**Garner's Gin Pickled Gherkins** are unique and delicious working just as perfectly on a smoked salmon platter, as they do a garnish for a burger.

**Garner's Pickled Red Onion** rings are pickled in a beautiful blueberry vinegar and are full of flavour. They can add fantastic colour as well as tang to your summer salads, or use to top tacos with.

**Garner's Pickled Cauliflower** is vibrant and versatile, pickled in a tangy vinegar and infused with turmeric and ginger. Add to a buddha bowl or serve with grilled fish for a punch of flavour.



## Hellmann's

SAVE MORE AND WASTE LESS.

Hellmann's and Tesco have teamed up to help you reduce food waste in your home and save money through introducing a weekly use up day. We challenge you to join us and create your own use up day by creating a meal from ingredients already in your cupboards and fridge. Need some inspiration? We've got everything you need on our food waste hub through the QR code below!



Scan me





# Win

# £100 off your Tesco shop

Upload your favourite photo from your visit  
today with the tag #TescoTasteOfSummer  
for your chance to win.

**#TescoTasteOfSummer**



UK 18+. Closes 23:59 10.09.22. To enter, use the hashtag #TescoTasteOfSummer. Instagram account must be set to public. Winners will be the first entry randomly selected that have used the hashtag and shared the picture. Prize consists of 1 x Tesco Giftcard worth £100. Max 1 entry p/person. Ts&Cs Promoter: N20, 7 Foundation Park, Roxborough Way, Maidenhead, SL6 3UD. By entering you understand that you are providing your information to the owner of this Instagram page and not to Instagram. This promotion is in no way sponsored, endorsed or administered by, or associated with Instagram.