

MAY 2024

EXCLUSIVE OFFERS ON WHATSINSTORE.COM.MT

What's in season

It's PICNIC TIME BABY!



SPEND €75+
for a chance
to **WIN** a
SANTERO HAMPER!

**Snacks, drinks &
Mejdina - all included!**

Visit our  for more info!

T&Cs Apply



SEASONAL OFFERS

€1.99

was €2.29



EURICO Parboiled Rice 1kg

€3.99

was €4.79



BLUE ANGEL Tuna Chunks 3x170g

€15.56

was €19.95

Buy Any 4 Packs



PEPERAMI 5-Packs Original, Chorizo, Hot, Firestick

4 + 1 FREE

€1.96



KNOPPERS Wafer 5 Pack

€9.60

was €12.00



STEENS Raw Multifloral Manuka Honey MGO 83+ 250g

€17.99

was €21.98



SANTERO Spritz Bundle

NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW



VIVA Strawberry Flavoured Milk



KETTLE VEG CHIPS Sea Salt & Balsamic Vinegar



OROGEL Frozen Edamame Soybeans in Pods 1kg



HAMLET Rainbow Mallows

NEW NEW NEW NEW NEW

NEW NEW NEW NEW NEW

MEN MEN

EVERYDAY OFFERS

€1 Off



HANINI
Semi-Mature Pecorin Original 235g
Semi-Mature Pecorin Peppered 235g
Semi-Mature Pecorin Olives & Chilli 235g

€8.99
was ~~€10.99~~



SANTERO
Spritz Aperitivo 13%

€2.76
was ~~€3.45~~

4 + 1 FREE



VIVA
Chocolate Flavoured Milk 200ml
Strawberry Flavoured Milk 200ml

Free Gift



EMBORG
Frozen Mixed Vegetables 900g

€5.69
was ~~€11.38~~

1 + 1 FREE



QUORN
UniQuorns 240g

€1.39
was ~~€1.89~~



OROGEL
Frozen Minestrone 450g

€0.50 OFF



COCCODI
Bio Eggs 6 Pack
Free Range 6 Pack
Barn Eggs 6 Pack

€2.30
was ~~€2.89~~



TYRRELL'S
Lightly Salted Crisps 150g

BORDER BISCUITS OFFERS

€2.54

was €2.99



BORDER BISCUITS
Sultana Melts

€2.54

was €2.99



BORDER BISCUITS
Viennese Swirls

€2.54

was €2.99



BORDER BISCUITS
Milk Chocolate Oat Crumble

€2.54

was €2.99



BORDER BISCUITS
Dark Chocolate Orange



ICE CREAM OFFERS



€3.50
was ~~€6.99~~

BEN & JERRY'S
Caramel Brownie Party 465ml
Karamel Sutra Core 465ml

1+1 FREE

€3.99
was ~~€7.98~~



MAGNUM
Bomboniera Classic

€3.50
was ~~€6.99~~



MAGNUM
White Multipack

€3.50
was ~~€6.99~~



MAGNUM
Classic Tub 465ml



BABY & KIDS OFFERS



€10.00

was €16.27

CHICCO
Laundry Bundle
Detergent 1.5l, Softener Talcum 0.75l
& Softener Touch 0.75l



€4.79

was €5.99



ORGANIX
Soft Oaty Bars Banana 6x30g

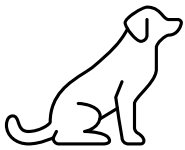
Special Offers to prepare for the Summer Season!



15% OFF

CHILDS FARM
Spray Sun Lotion SPF 50+ 100ml
Sun Cream 50+ SPF Fragrance Free 100ml
Roll-On Sun Lotion 50+ SPF Fragrance Free 50ml
Aftersun Lotion 100ml

PET CORNER OFFERS



DOG



5+1 Free

Save €2.29

PRINCE
Classic Premium Chicken & Tuna
with Rice and Shrimp



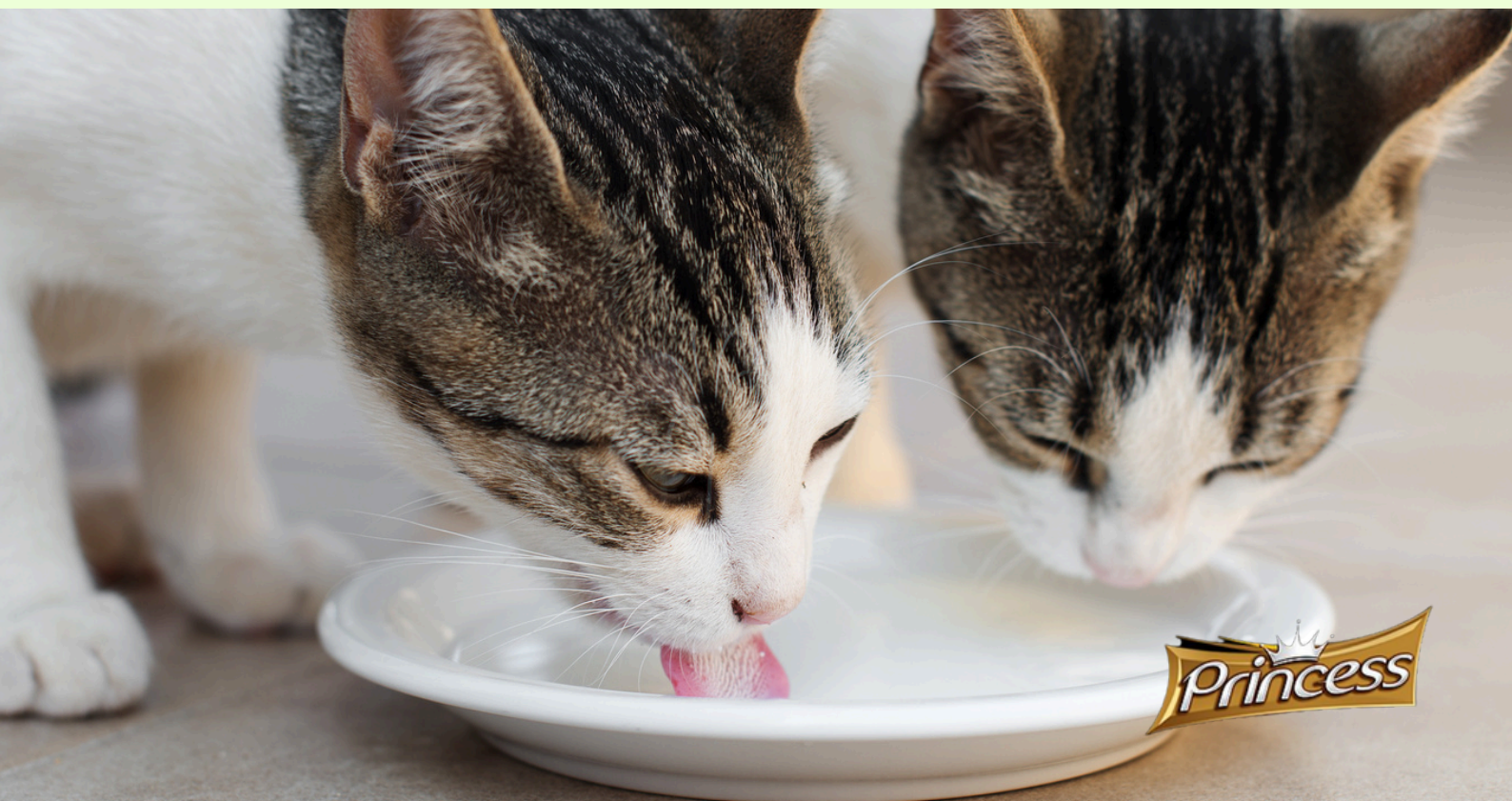
CAT



5+1 Free

Save €2.29

PRINCESS
Classic Premium Pacific Tuna with Rice & Cheese



PERSONAL CARE OFFERS

3 + 1 FREE



€13.77

was ~~€18.36~~

SURE
Women's Summer Bundle - Mix & Match, Buy Any 3 Cans & Get 1 Free
Quantum Dry 250ml & Sport Cool 250ml

3 + 1 FREE



€13.77

was ~~€18.36~~

SURE
Women's Summer Bundle - Mix & Match, Buy Any 3 Cans & Get 1 Free
Bright Bouquet 250ml & Uplifting & Fresh 250ml



FREE

€6.59

was ~~€9.58~~

VASELINE
Summer Bundle



MONTHLY RECIPE

HONEY MUSTARD CHICKEN SKILLET



Prep Time 10 mins



Cook Time 30 mins



Serves 2

INGREDIENTS

- 1 kg boneless chicken thighs
- 1 onion
- 1 garlic clove
- 5 tablespoons Olitalia Extra Virgin Olive Oil
- 3 rosemary sprigs
- 3 tablespoons honey, divided
- 3 tablespoons Maille Dijon Mustard
- 1 cup Knorr chicken Stock Pot



METHOD

1. Peel then slice the onion and garlic. In a cast iron skillet, heat 3 tbsp of extra virgin olive oil on medium heat.
2. Add the garlic, onions and rosemary sprigs. Saute' for 7 minutes on medium heat until golden brown.
3. Add 2 tbsp of honey and saute' for another 2 minutes. Remove the onions, garlic and rosemary from pan and set aside.
4. Heat remaining 2 tbsp of extra virgin olive oil in same pan. Add the chicken thighs and cook for 8 minutes on each side, on medium heat.
5. Add onions, garlic and rosemary back to the pan. Add remaining 1 tbsp of honey and Maille Dijon Mustard.
6. Add the chicken stock and mix with a wooden spoon so that all ingredients are well combined.
7. Let everything simmer on medium-low heat for 10-15 minutes or until sauce thickens and chicken is thoroughly cooked.
8. Garnish with rosemary and serve.



MONTHLY RECIPE

APPLE & BOURBON MULE



Prep Time 5 mins



Cook Time 0 mins



Makes 1

INGREDIENTS

- 50mL Bourbon
- Bundaberg Ginger Beer
- Splash of alcoholic Apple Cider
- 1 Apple slice (optional)
- 1 cinnamon stick (optional)



METHOD

1. Fill copper mugs with cubed ice. No mugs? Use glasses.
2. Place Bourbon, Ginger Beer, and Apple Cider in a cocktail shaker. Shake and strain over ice.
3. Add apple slice and cinnamon stick.
4. Enjoy this delicious drink!

**BREWED TO
TASTE
BETTER**



**NEW
GINGER BEER**