Taste Makers

OUR FLAVOR-ENHANCING SAUCES ARE HERE TO SEASON, SIMMER, OR ADD A SPLASH OF SOMETHING SPECIAL TO YOUR NEXT MEAL. SAY HELLO TO THE ALL-AROUND LINEUP...

By Samantha MacAvoy



Fresh & Spicy

Amp up grilled fish with this
herby hero. Basil and parsley offer a burst of vitamin K

while jalapeños sneak in a

welcome kick. Delish!

Gotham Greens Chimichurri

Speedy Star

With creamy coconut, this Thai-inspired select makes a quick feast: Sauté protein and veg, pour in pouch contents, then simmer. Saffron Road Lemongrass Basil Simmer Sauce



Comfort Champ

Try a plant-based version of tikka masala sauce (it subs in energy-revving cashews for cream!) on tofu, veggies, or paneer cheese. Bowl o' cozy, coming up.

Masala Mama Cashew Tikka



The Somali-influenced pick is a blend of savory produce and tangy tamarind paste. Ideal for dressing up dinner. Basbaas Foods Tamarind Date Sauce

Slow Burn

Garlic and ginger collab to give this gochujang-based option a boost. Whisk into vinegar for a spicy dressing. Mother In Law's Garlic Gochujang Fermented Chile Sauce



Shortcut Solution

Get a fast fix of the Mexican sauce that typically takes hours to make. Featuring five types of dried chiles, plus Oaxacan chocolate, it's a prime partner for sweet potatoes or squash. iYa Oaxaca! Mole Negro