



HAND-CRAFTED SALAD DRESSINGS, MARINADES, SAUCES & DIPS

150g/bottle / *220g /**200g

Our products are made only with the highest-quality ingredients blended together with our artisan oils to create bold and rich flavours, without the presence of artificial ingredients and chemicals. From our fresh tasting Creamy Ranch to our umami-packed Asian dressings, we are excited to take you on a flavourful journey that your palate will not forget!

CHILLI GARLIC OIL ₹ 300

Dressing / Marinade / Dip / Seasoning

Use as a dip for dimsums, gyozas, crispy fried chicken or other starters | Flavour your noodles, ramen, fried rice and instant noodles | Spoon it over fried eggs | Add it to pasta | Use it like hot sauce | Pair it with roast sweet potatoes | Drizzle it over tomatoes | It's best when eaten with plain rice.

Best Before: Two month from the day of receiving

CLASSIC BALSAMIC DRESSING ₹ 300

Dressing / Marinade / Dip

Pairs well with strawberry, baby spinach salad | Dress chicken avocado salad | Drizzle it over roast potatoes | Marinate protein before roasting or grilling | Makes an excellent dipping sauce for your grill fish / fish fingers

Best Before: 10 days from the day of receiving

BASIL PESTO ₹ 350

Dressing / sauce / Marinade / Dip

The obvious choice is tossing pesto with pasta, but your options don't stop there. Add it to a quinoa salad or a caprese salad | Top it onto a grain bowl | Scoop it onto spaghetti or mac and cheese | Incorporate it into baked zucchini / pumpkin dish.

Best Before: 1 week from the day of receiving

ARRABIATA SAUCE ₹ 350*

Dressing / Sauce / Marinade / Dip

This arrabiata sauce can be used in everything from pastas to pizzas to subs and it makes a dipping sauce for everything from bread sticks, to mozzarella sticks, to chicken fingers, toasted ravioli and more.

Best Before: 1 Week from the day of receiving

CHILI CHEESE TOAST TOPPING ₹ 350

Dressing / Sauce / Dip / Seasoning

The best way to use it is like a cheese toast - cut a slice of white bread into four, spoon the paste on them like pillows (not flat) and bake in a hot oven at 180° for 7-8 minutes. Remove it before the crust starts getting brown | Makes a delicious pasta sauce by adding a spoon of the paste and diluting it with a little pasta water | Use as a spread with baked potato | Makes a beautiful green shakshuka / vegetable bake.

Best Before: 10 days from the day of receiving

SZECHUAN SAUCE ₹ 300

Dressing / Marinade / Dip

Flavour your fried rice and noodles using this sauce | Use it as a dipping sauce for dumplings, potato wedges and spring rolls | Use as a chutney for vada-pav | Use it as a marinade while baking / stir-fry baby potatoes, paneer or any protein | Use as a spread in wraps | Add Szechuan sauce in soups or stews for a spicy kick.

Best Before: 15 days from the day of receiving

THAI DRESSING ₹ 300

Dressing / Sauce / Marinade / Dip

This Thai dressing is wonderful over noodles and served with spring rolls | You can also drizzle it on dumplings, steamed or roasted vegetables for some extra protein and tons of flavour | It's great with mango, too | Use as a marinade for satay or dumpling fillings | Use as a dip for satay & dumplings

Best Before: 10 days from the day of receiving

ALL PURPOSE STIR FRY SAUCE ₹ 300

Dressing / Sauce / Marinade / Dip

Who doesn't love a great Asian stir fry packed with vegetables. Let's be honest, the best part is always the stir fry sauce soaked into the rice. Delicious on vegetables, chicken or shrimp! This sauce complete in flavour and seasoning. All you have to do is sauté some ginger garlic (optional) and throw in your vegetables or proteins and add the sauce!!

Note: 1 tbsp stir fry sauce + 1 tbsp water for 1 cup vegetables

Best Before: 15 days from the day of receiving

UMAMI SEASONING ₹ 400

Seasoning / Broth base

Umami seasoning adds a richness to your dishes, without added calories | Make stock for soups and ramen | Sprinkle on top of eggs or spring rolls | Add in cream/white sauce pasta | Flavour cold noodle dish | Season the salad or your favourite stir fry | Use as a marinade for veg & chicken dishes.

For the broth/clear soup: Sauté some garlic and ginger. Add 1 cup of water mixed with 1 tsp Umami seasoning. Let it simmer for about 5 - 10 minutes. Clear soup is ready. Add any vegetable of your choice to make the soup.

Best Before: 2 Months from the day of receiving

SOY GINGER DRESSING ₹ 300

Dressing / Sauce / Marinade / Dip

This healthy dressing is sweet & savory, vegan and great for use on cabbage salads | Use as a chicken, tofu, paneer for grilling, or salmon marinade. | Use it to make this kung-pao chicken / brussels stir fry | Use as a dipping sauce for dumplings or tempura

Best Before 10 days from the day of receiving

ORANGE STIR FRY SAUCE ₹ 300

Dressing / Sauce / Marinade / Dip

It's sweet, sour, hot and gingery. This sauce is the star of the extremely popular fried orange chicken from the Chinese restaurants. It is a thick sauce slow cooked with grated ginger, minced garlic & orange zest.

This also works well with roasted potatoes, broccoli-cashew stir-fry and an excellent addition to noodle soup.

Note: 1 tbsp stir fry sauce + 1 tbsp water for 1 cup vegetables.

Best Before: 15 days from the day of receiving

THAI STIR-FRY SAUCE ₹ 350

Dressing / Sauce / Marinade / Dip

Sweet, sour and salty – delectable flavours and aromas.

This Thai Stir-fry sauce is vegan and gluten free.

Versatile for all easy meals like Noodles, rice, in a stir fry or add to your favourite Asian salad to give it a good punch

Best Before: 10 days from the day of receiving

MEXICAN QUESO SAUCE ₹ 350

Sauce / Dip / Dressing

A popular Tex-Mex dip, this rich and velvety Queso Dip recipe is a winner! Flavour packed with onion, garlic, jalapeños, tomatoes, cilantro and spices. A cheese dip used for nachos, as a pasta sauce for mac and cheese, for baked rice, an accompaniment for grills and as a fondue sauce.

Best Before: 14 days from the day of receiving

MEDITERRANEAN DRESSING ₹ 350

Dressing / Sauce / Marinade / Dip

Drizzle on all kinds of salads from a simple tomato, onion, cucumber salad to a fancier goat's cheese, olives and nuts salads | Use it as marinade for meat or fish | Makes an excellent sauce for grilled chicken | Drizzle over your fried eggs.

Best Before: 10 days from the day of receiving

SMOKY THOUSAND ISLAND ₹ 300

Dressing / Sauce / Dip

Dip your Nachos & Fries | Dress your Chefs Salad | Add to your Taco Filling | Add to your Cheeseburger pizzas

Best Before: 2 Weeks from the day of receiving

HONEY MUSTARD ₹ 300

Dressing / Marinade / Dip

It's a perfect dressing for your pasta salad | Add to your cheese Board:

The sweet bite of honey mustard goes so well with cheese - especially classic cheddar and creamy, buttery cheeses like Brie and Camembert | Toss with vegetables before roasting | Works as a sauce to dunk your chicken tenders or nuggets and veg rolls.

Best Before: 10 days from the day of receiving

CAESAR'S SALAD DRESSING ₹ 350

Dressing / Sauce / Dip

Use it as a marinade for meat | Toss it with vegetables before roasting | Use it as a dip for crudité | As a dressing for pasta or potato salad |

Use it to dip chicken wings | Make a better coleslaw.

Best Before 10 days from the day of receiving

CREAMY RANCH ₹ 300

Dressing / Marinade / Dip

The Creamy Ranch dressing is delicious on salads and as a dip for fresh vegetables | The dressing also makes a mean marinade for chicken breasts, especially awesome when grilled | Use it as a creamy base for pizzas and flat breads | Fold it into scrambled eggs | Use instead of mayo in your next potato salad | Toss roasted brussels sprouts in the dressing

Best Before: 1 week from the day of receiving

ORANGE BASIL GREEK SALAD DRESSING ₹ 300

Dressing/Marinade/Dip

Made with organic freshly pressed orange juice, pepper and other citrusy things. It is originally meant for a Greek salad as it accentuates the olives and the feta cheese, but can be used as a dressing for any salads, marinade for proteins or as a dip for a grilled vegetable platter.

Best Before: 10 days from the day of receiving

BARBEQUE SAUCE ₹ 300

Dressing / Sauce / Marinade / Dip

Make traditional veg bbq and baked beans | works great as a pizza sauce and as a glaze for Kebabs & tikkas | elevate the flavour of your soups to salads, tacos, burgers & casseroles | perfect substitute for ketchup with samosas, Pakoras or fries & sandwiches.

Best Before: 2 weeks from the day of receiving

GHEE ROAST MASALA ₹ 350

Marinade / Curry paste

Spicy, tangy and packed with vibrant flavours, this Bunt style Ghee Roast Curry Paste is loaded with pure ghee & aromatic spices. Our Ghee Roast curry paste goes well with just about anything - vegetables, Paneer, chicken, prawns or fish.

Best Before: 2 weeks from the day of receiving

Keep refrigerated / Shake well before use

You can increase the shelf life of sauces for up to a few more days by refrigerating it and using dry spoon. The contents of the sauces and dressings can turn rancid if kept out for too long.

to know more, contact us at +91 73488 00511
mail@firstcrushsauces.com / www.firstcrushsauces.com