Make restaurant style Chilli Paneer at home with this step by step recipe!

Paneer (Indian cottage cheese) is tossed in a flavorful spicy sauce made with soy sauce, chili sauce, vinegar!

Tastes great with [fried rice](https://www.cookwithmanali.com/indo-chinese-fried-rice/) or [hakka noodles](https://www.cookwithmanali.com/vegetable-hakka-noodles/).

It’s the Indian version of Chinese and as you can imagine has lot of vegetarian options and lots of spices too.

In fact it’s so popular that we have a Indo-Chinese restaurant here in Seattle too!

I grew up loving Indo-Chinese, I actually thought this is how Chinese food was supposed to be.

It was only when I went to college in Scotland and tasted some real Chinese food I realized how wrong I was!

They aren’t even remotely similar, first of all the Indian version has tons of vegetarian options, like if you go to a Indo-chinese restaurant, half of the options on the menu will be vegetarian and then of course the spices!

One of the really popular Indo-Chinese dishes is Chilli Paneer and I am really excited to share my restaurant style chilli paneer recipe with you guys today!

There are two types of chilli paneer that are popular in India – the ***dry version*** which is served as an appetizer and the ***gravy version*** which is eaten as a main course with rice or noodles.

I am sharing a semi-dry version with you guys today. It has a little sauce and you can serve it as an appetizer or even as a main course.

**How to Make Resaturant Style Chilli Paneer**

If you follow these tips, you will end up with restaurant style chilli paneer – minus the MSG!

**Prep everything beforehand:** chop the veggies, get the sauce ready – do everything before you start making the recipe. You can fry the paneer, set it aside and then do all the prep work before you start working on the gravy.

Since we cook everything on high heat, it all comes together quickly and there’s hardly anytime to chop things in between.

**Use sesame oil:**  I use toasted sesame oil in this chilli paneer recipe and it does make a difference to the final taste.

**Use celery:** same as sesame oil. Using finely chopped celery really enhances the flavors.

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