

Little Red Riding Hood • Worksheet

1. Choose the correct adjectives from the box on the right to complete the sentences.

- A. Once there was a girl.
- B. She always wore a cloak.
- C. They lived on the edge of some woods.

red	kind
dark	bright
deep	little

2. Match the speech bubbles or thought bubbles to the pictures.

<p>1. </p>	<p>2. </p>	<p>3. </p>	<p>4. </p>
<p>A </p>	<p>B </p>	<p>C </p>	<p>D </p>

3. Number the sentences in story order.

- A. "Let yourself in," said the grandmother. "I'm too weak to get up."
- B. "Perhaps I can eat Little Red Riding Hood *and* her grandmother!" the wolf thought.
- C. He gobbled up Little Red Riding Hood's grandmother, then he climbed into bed to wait.
- D. He raced off to the grandmother's house.

4. When the wolf answers Red Riding Hood, what is he talking about? Choose from the list.

- A. "All the better to hear you with."
- A. "All the better to see you with."
- A. "All the better to hug you with."
- A. "All the better to eat you with!"

eyes	nose	mouth
teeth	ears	hands
feet	tail	

5. Write the correct past tense form of the verbs to complete the sentences.

- A. "Oh no!" the woodcutter. "The wolf's the old woman!" (think, eat)
- B. Snip, snip... He a bright red hood. (see)
- C. Little Red Riding Hood outside and up lots of stones. (run, pick)
- D. The woodcutter the stones in the wolf's tummy. (put)

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Activity: Here is one of Little Red Riding Hood's vegetable soup recipes for you to try. Even the wolf thinks it is pretty good!

Ingredients:

For 4 servings

- 1 red onion
- 1 tablespoon olive oil
- 1 vegetable stock cube
- 1 clove of garlic, peeled
- ½ teaspoon mild chilli powder
- ½ teaspoon ground coriander

- ½ teaspoon ground cumin
- 450ml (¾ pint) tomato juice
- salt and ground black pepper
- 400g (14oz) can of red kidney beans or mixed beans
- 1 tablespoon chopped fresh coriander or parsley

Chef's Tip

This soup is hot and spicy. If you'd like it to be less spicy, just add the coriander and cumin and leave out the chilli.



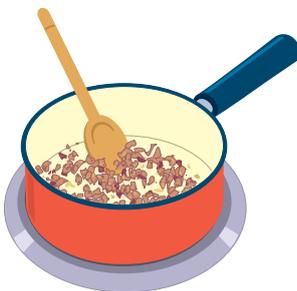
1. Peel the onion, cut it in half and finely slice it, then cut all of the slices into small pieces. Put the pieces of onion into a large saucepan with the olive oil.



2. Cook the onion on a low heat for 6-10 minutes, until it is soft. Stir the onion frequently, to stop it sticking to the pan.



3. While the onion is cooking, put the stock cube into a heatproof jug. Carefully pour 450ml (¾ pint) of boiling water into the jug and stir it until the cube dissolves.



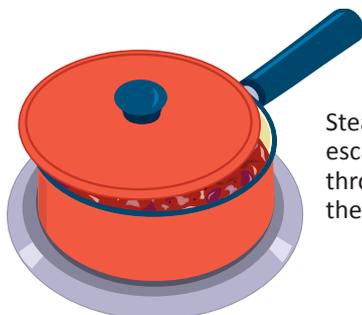
4. Crush the garlic and add it to the pan. Add the chilli powder, ground coriander and cumin, too. Cook for one more minute, stirring all the time.



5. Pour the tomato juice and stock into the pan and add a pinch of salt and of pepper. Open the can of beans and pour them into a colander in the sink.

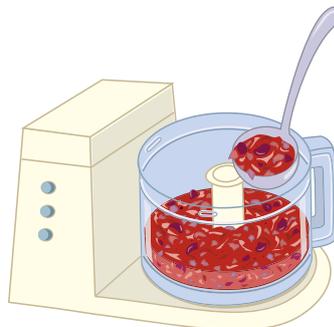


6. Rinse the beans with cold water, then add them to the pan. Stir the soup well. Heat it until it boils, then reduce the heat so that it is gently bubbling.

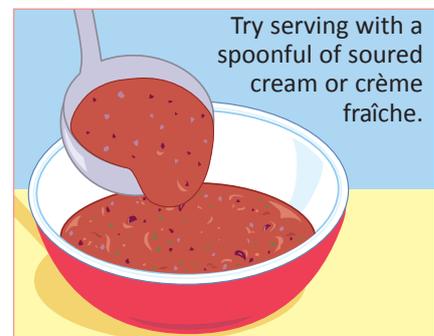


Steam escapes through the gap.

7. Put the lid on the pan, leaving a small gap. Cook the soup for 15 minutes, stirring from time to time. Then turn off the heat and let the soup cool for 15 minutes.



8. Using a ladle, put half of the soup into a food processor and blend it until it is smooth and thick. Then ladle the blended soup back into the pan.



9. Stir all of the soup in the pan together, then heat it until it is gently bubbling. Stir in the chopped coriander or parsley, then serve the soup.