

Dragon Boat Festival

MAKING ZONGZI

READING COMPREHENSION



MAKING ZONGZI

Zongzi is a delicious treat enjoyed during the Dragon Boat Festival. It's a special food made of sticky rice stuffed with flavorful fillings and wrapped in bamboo leaves. Let's discover the fascinating process of making zongzi!

GATHERING INGREDIENTS

To make zongzi, you'll need sticky rice, bamboo leaves, and your choice of fillings. Traditional fillings include pork, beans, salted egg yolks, or sweet red bean paste. You can also get creative and add your favorite ingredients to make unique zongzi flavors.

PREPARING BAMBOO LEAVES

The first step in making zongzi is preparing the bamboo leaves. You need to soak them in water to make them soft and pliable. Then, wash the leaves carefully to remove any dirt or debris. Once cleaned, you can trim the leaves into the desired size for wrapping the zongzi.

COOKING STICKY RICE

To cook the sticky rice, rinse the rice thoroughly and soak it in water for several hours or overnight. Then, drain the rice and cook it until it's tender. You can add a pinch of salt or sugar for flavor, depending on whether you prefer sweet or savory zongzi.

WRAPPING AND WRAPPT

Now comes the fun part of making zongzi. Take a bamboo leaf and fold it into a cone shape. Carefully tuck the sticky rice and fillings into the cone, making sure to tuck in the edges. Repeat this process until you have made all the zongzi you want.

BOILING OR STEAMING

Once all the zongzi are filled and wrapped, it's time to cook them. You can either boil or steam the zongzi until they are done. Boiling usually takes a couple of hours, while steaming takes about an hour. Keep an eye on them during the cooking process.



After cooking, you can start unwrapping and enjoying them. The fillings will tantalize your taste buds. Zongzi filled with pork and salted egg yolks, or sweet red bean paste, each bite is a delicious treat.

In addition to being a delicious food, it's a time-honored tradition to celebrate the spirit of the Dragon Boat Festival with Family and Friends. So, gather your loved ones, and have fun making zongzi for the festival!

MAKING ZON

CHOOSE THE CORRECT ANSWER.

1. Zongzi is a traditional Chinese dessert stuffed with fillings and wrapped in bamboo leaves.
2. Zongzi is a traditional Chinese dish.
3. Zongzi is a traditional Chinese vegetable soup.
4. Zongzi is a traditional Chinese main ingredient used to make zongzi.

5. Traditional fillings for zongzi include marshmallows, salted egg yolks, and sweet red bean paste.

6. Bamboo leaves prepared for zongzi are soaked in water to make them soft and pliable.

EDITABLE

READING COMPREHENSION
MCQ'S
QUESTIONS
ANSWER KEY

READING PASSAGES WITH TEXT DEPENDENT QUESTIONS

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PREPARING BAMBOO LEAVES

The first step in making zongzi is preparing the bamboo leaves. You need to soak them in water to make them soft and pliable. Then, wash the leaves carefully to remove any dirt or debris. Once cleaned, you can trim the leaves into the desired size for wrapping the zongzi.

COOKING STICKY RICE

Next, it's time to cook the sticky rice. Rinse the rice thoroughly and soak it in water for a few hours or overnight. Then, drain the rice and cook it until it's soft and sticky. You can add a pinch of salt or sugar for flavor, depending on whether you're making sweet or savory zongzi.



FILLING AND WRAPPING

Now comes the fun part – filling and wrapping the zongzi! Take a bamboo leaf and spread it flat on your hand or a flat surface. Place a spoonful of sticky rice in the center of the leaf, then add your desired fillings on top. Fold the leaf over the rice and fillings to form a triangular or rectangular shape, making sure to tuck in the edges tightly.

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Editable



BOILING OR STEAMING

Once all the zongzi are filled and wrapped, it's time to cook them. You can either boil or steam the zongzi until they're cooked through. Boiling usually takes a couple of hours, while steaming may take a bit longer. Keep an eye on them to make sure they're cooked just right.



ENJOYING THE DELICIOUS TREAT

After cooking, let the zongzi cool slightly before unwrapping and enjoying them. The aroma of bamboo leaves and flavorful fillings will tantalize your taste buds. Whether you're biting into a savory zongzi filled with pork and mushrooms or savoring a sweet zongzi with red bean paste, each bite is a delightful experience.

CONCLUSION

Making zongzi is not just about cooking food, it's a time-honored tradition passed down through generations. It's a way to celebrate the spirit of the Dragon Boat Festival and to share delicious food with family and friends. So, gather your ingredients, roll up your sleeves, and have fun making zongzi for your next festive celebration!

READING COMPREHENSION

COLORED & B/W
VERSIONS INCLUDED

SHORT ANSWER QUESTIONS

1. What are zongzi?
2. What are traditional fillings for zongzi?
3. How are bamboo leaves prepared for zongzi?
4. How is sticky rice cooked for zongzi?
5. What is the significance of making zongzi?

ANSWER KEY

MCQs

1. c) Sticky rice stuffed with fillings and wrapped in bamboo leaves
2. b) Sticky rice
3. b) Pork, beans, and salted egg yolks
4. b) They are soaked in water to make them soft and pliable
5. c) It is soaked in water and then boiled until soft and sticky
6. c) Triangular
7. c) They are boiled or steamed
8. b) Unwrap and enjoy after they have cooled slightly
9. b) It is a time-honored tradition passed down through generations
10. b) Dragon Boat Festival

SHORT-ANSWER QUESTIONS

1. Zongzi are sticky rice stuffed with fillings and wrapped in bamboo leaves.
2. Traditional fillings for zongzi include pork, beans, and salted egg yolks.
3. Bamboo leaves are soaked in water to make them soft and pliable.
4. Sticky rice is soaked in water and then boiled until soft and sticky.
5. The significance of making zongzi is that it is a time-honored tradition passed down through generations, and it is a way to celebrate the spirit of the Dragon Boat Festival.

6. What shape are zongzi typically made in?

- a) Circular
- b) Square
- c) Triangular
- d) Oval

7. How are zongzi cooked after wrapping?

- a) They are baked in the oven
- b) They are grilled on a barbecue
- c) They are boiled or steamed
- d) They are fried in a pan

8. What should you do after cooking zongzi?

- a) Serve immediately without cooling
- b) Unwrap and enjoy after they have cooled
- c) Store them in the refrigerator for later
- d) Reheat them in the microwave

9. What is the significance of making zongzi?

- a) It is a fun activity for children
- b) It is a time-honored tradition passed down through generations
- c) It is a way to celebrate Halloween
- d) It is a way to promote healthy eating

10. What occasion is zongzi traditionally eaten on?

- a) Christmas
- b) Dragon Boat Festival
- c) Chinese New Year
- d) Mid-Autumn Festival

Name _____

Date _____

MAKING ZONGZI

DIRECTIONS: CHOOSE THE CORRECT ANSWER.

1. What is zongzi?

- a) A type of noodle dish
- b) A traditional Chinese dessert
- c) Sticky rice stuffed with fillings and wrapped in bamboo leaves
- d) A type of vegetable soup

2. What is the main ingredient used to make zongzi?

- a) Wheat flour
- b) Sticky rice
- c) Cornmeal
- d) Quinoa

3. What are traditional fillings for zongzi?

- a) Chocolate and marshmallows
- b) Pork, beans, and salted egg yolks
- c) Chicken and cheese
- d) Tofu and spinach

4. How are bamboo leaves prepared for making zongzi?

- a) They are boiled in water
- b) They are soaked in water to make them soft and pliable
- c) They are baked in the oven
- d) They are left to dry in the sun

5. How is sticky rice cooked for making zongzi?

- a) It is fried in a pan
- b) It is roasted in an oven
- c) It is soaked in water and then boiled until soft and sticky
- d) It is steamed in a rice cooker

ANSWER KEY
INCLUDED

10 - MCQ'S & 5
QUESTIONS

READY TO PRINT

NO-PREP !

JUST PRINT AND GO!



EASY EDITING

EDITABLE

***FONTS ARE EMBEDDED FOR CONVENIENCE**

