Realidades 2 (Chapter 7A)

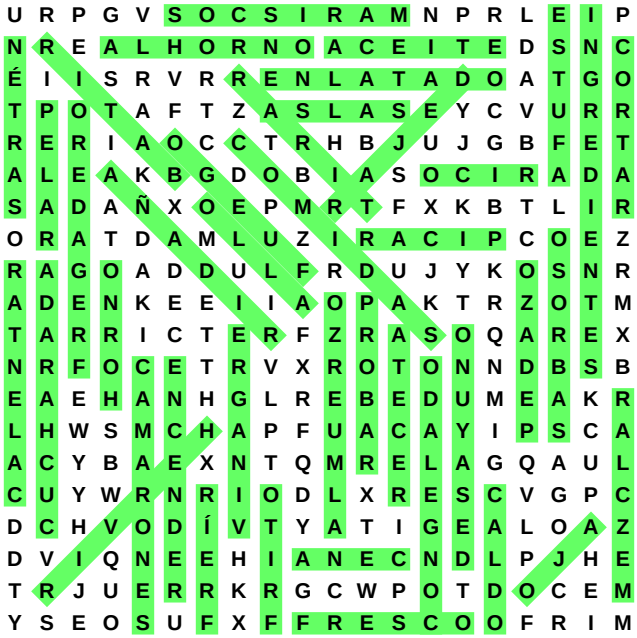
U R P G V S O C S I R A M N P R L E I P
N R E A L H O R N O A C E I T E D S N C
É I I S R V R R E N L A T A D O A T G O
T P O T A F T Z A S L A S E Y C V U R R
R E R I A O C C T R H B J U J G B F E T
A L E A K B G D O B I A S O C I R A D A
S A D A Ñ X O E P M R T F X K B T L I R
O R A T D A M L U Z I R A C I P C O E Z
R A G O A D D U L F R D U J Y K O S N R
A D E N K E E I I A O P A K T R Z O T M
T A R R I C T E R F Z R A S O Q A R E X
N R F O C E T R V X R O T O N N D B S B
E A E H A N H G L R E B E D U M E A K R
L H W S M C H A P F U A C A Y I P S C A
A C Y B A E X N T Q M R E L A G Q A U L
C U Y W R N R I O D L X R E S C V G P C
D C H V O D Í V T Y A T I G E A L O A Z
D V I Q N E E H I A N E C N D L P J H E
T R J U E R R K R G C W P O T D O C E M
Y S E O S U F X F F R E S C O O F R I M

BAKED
TO MIX
TO ADD
TO CHOP
TO BEAT
THE LUNCH
THE SAUCE
THE DINNER
THE RECIPE
THE BREAKFAST
THE TABLESPOON
TASTY/DELICIOUS
THE (COOKING) OIL
TO LIGHT/TO TURN ON

FRIED
TO CUT
TO FRY
TO BOIL
TO HEAT
THE MEALS
THE PIECE
THE SHRIMP
THE VINEGAR
THE SHELLFISH
THE INGREDIENTS
TO TASTE/TO TRY
THE (KITCHEN) SINK
DELICIOUS/RICH/TASTY

FRESH
FROZEN
CANNED
TO PEEL
THE OVEN
THE BROTH
THE STOVE
THE GARLIC
TO THROW OUT
THE FRYING PAN
TO LEAVE/TO LET
THE (COOKING) POT
THE FIRE/THE BURNER

Solution


U R P G V S O C S I R A M N P R L E I P
N R E A L H O R N O A C E I T E D S N C
É I I S R V R R E N L A T A D O A T G O
T P O T A F T Z A S L A S E Y C V U R R
R E R I A O C C T R H B J U J G B F E T
A L E A K B G D O B I A S O C I R A D A
S A D A Ñ X O E P M R T F X K B T L I R
O R A T D A M L U Z I R A C I P C O E Z
R A G O A D D U L F R D U J Y K O S N R
A D E N K E E I I A O P A K T R Z O T M
T A R R I C T E R F Z R A S O Q A R E X
N R F O C E T R V X R O T O N N D B S B
E A E H A N H G L R E B E D U M E A K R
L H W S M C H A P F U A C A Y I P S C A
A C Y B A E X N T Q M R E L A G Q A U L
C U Y W R N R I O D L X R E S C V G P C
D C H V O D Í V T Y A T I G E A L O A Z
D V I Q N E E H I A N E C N D L P J H E
T R J U E R R K R G C W P O T D O C E M
Y S E O S U F X F F R E S C O O F R I M