

Buen Viaje 2: Capítulo 10

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

OIL
OVEN
RICE
FISH
STOVE
GARLIC
TO FRY
GRAPES
TO COOK
TO BOIL
TO GRATE
TO CLEAN
POTATOES
WATERMELON

POT
SALT
CHOP
VEAL
LEMON
SLICES
PAPAYA
TO PEEL
COCONUT
LOBSTER
CUCUMBER
TO ROAST
PIG (PORK)
TO TURN AROUND, TO STIR

BEEF
LIME
LAMB
GRILL
SUGAR
CARROT
TO CUT
KITCHEN
TO DICE
CHICKEN
TO SLICE
TO COVER
FRYING PAN

Solution

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