

Buen Viaje 2 (Chapter 10)

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

OIL
LAMB
CHOP
SQUID
GRAPES
TO DICE
TO COOK
COCONUT
TO COVER
TO SLICE
WATERMELON
BELL PEPPERS

RIB
FISH
OVEN
TO CUT
GARLIC
TO PEEL
KITCHEN
LOBSTER
TO GRATE
GRAPEFRUIT
PIG (PORK)
TO TURN OFF THE FLAME, HEAT

SALT
LIME
LEMON
TO FRY
CHICKEN
TO BOIL
LETTUCE
TO ROAST
POTATOES
FRYING PAN
STOVE BURNER
TO TAKE (SOMETHING) OFF THE
HEAT

Solution

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