

Buen Viaje 2 (Chapter 10)

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

POT
BEEF
OVEN
RICE
SQUID
TO CUT
GRAPES
FREEZER
AVOCADO
TO DICE
OYSTERS
TO COVER
TO SLICE
POTATOES
PIG (PORK)
TO TURN AROUND, TO STIR

OIL
LIME
CHOP
LEMON
SUGAR
ONIONS
PEPPER
COCONUT
TO PEEL
CHICKEN
KITCHEN
TO CLEAN
CUCUMBER
SHELLFISH
CAULIFLOWER
TO PUT (SOMETHING) ON THE
HEAT

SALT
LAMB
FISH
STOVE
GARLIC
PAPAYA
TO FRY
LETTUCE
LOBSTER
MUSSELS
TO BOIL
TO ROAST
TO GRATE
FRYING PAN
STOVE BURNER

Solution

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