

Avancemos 2 (Unit 5-1)

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

OIL
ONION
SUGAR
SALTY
TO FRY
GARLIC
CARROT
MUSTARD
SPINACH
INGREDIENT
MAYONNAISE
TASTE! (TÚ)
HOW DISGUSTING!

SOUR
LEMON
TASTY
SPICY
TO ADD
RECIPE
VINEGAR
TO BOIL
TO TASTE
ADD! (UD.)
GO! (UDS.)
TO HAVE DINNER
HOT (TEMPERATURE)

SALT
SWEET
FRESH
PEPPER
FLAVOR
TO MIX
LETTUCE
TO BEAT
DELICIOUS
STRAWBERRY
EAT! (UDS.)
AFTERNOON SNACK
TO HAVE BREAKFAST

Solution

ZAGUHCELGXWRIERFVRMS
AROVINGREDIENTEWDOUA
NAA XKGJIUOCUCUTESVSC
ANS DSSKISLPCDIRTIEWA
HUVKATSOUSADVAANNRZQ
OYAEXNIDLGLLZAOAAFL
RAYTMCARIFACAGYETBAY
ISAYIWLERSZKRAWZNOLC
AENLDINEPEKEMGXEERLR
EDEKMTSIMROILFMDIPOI
TDIOEANSASUCUUUPMBBV
IKNRRMCD EKAESXBIIAER
EMGW FONPSR GBBEDOPTCE
CMIEDE IOPI OPOERJIISH
ASIAICCXIDSCARSFKRVK
PNLRASJJNA OFCTLAJOGS
LAENAQCAAÑRKETEVLFJA
SMTEESMZCABENVYCJEKR
TEUFUOYVALAQADFREARD
OQRACÚZASASERWULIRIY