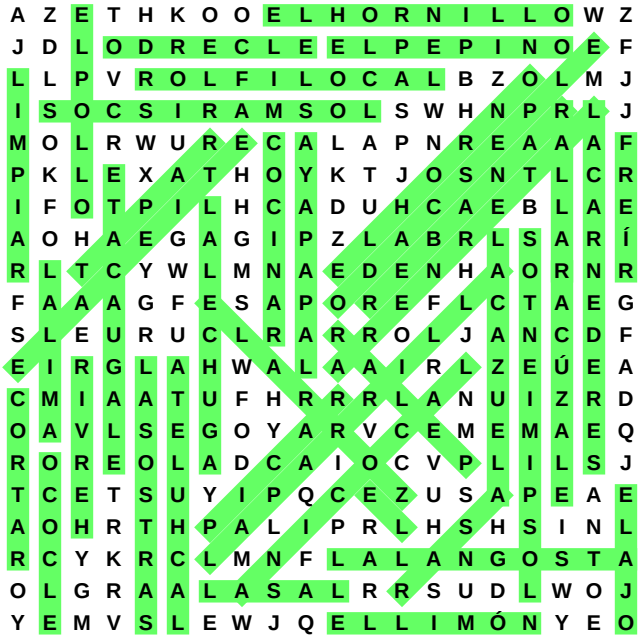
Buen Viaje 2 (Chapter 10)

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

OIL
FISH
LIME
OVEN
GRILL
PAPAYA
OYSTERS
TO COOK
TO BOIL
LOBSTER
TO GRATE
TO COVER
PIG (PORK)
PORTABLE STOVE
POT
BEEF
SALT
SUGAR
TO FRY
TO CUT
CHICKEN
TO PEEL
TO DICE
TO CLEAN
TO ROAST
SHELLFISH
CAULIFLOWER
RICE
CHOP
VEAL
LEMON
GARLIC
KITCHEN
AVOCADO
COCONUT
LETTUCE
CUCUMBER
TO SLICE
FRYING PAN
BELL PEPPERS

Solution


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