

Avancemos 2 (Unit 5-1)

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

OIL
 SUGAR
 FRESH
 TASTY
 GARLIC
 TO ADD
 CARROT
 VINEGAR
 SPINACH
 INGREDIENT
 MAYONNAISE
 TO HAVE DINNER
 TO HAVE BREAKFAST

SALT
 LEMON
 ONION
 SPICY
 FLAVOR
 TO MIX
 TO BOIL
 TO BEAT
 TO TASTE
 GO! (UDS.)
 EAT! (UDS.)
 HOW DISGUSTING!
 HOT (TEMPERATURE)

SOUR
 SALTY
 SWEET
 RECIPE
 TO FRY
 PEPPER
 LETTUCE
 MUSTARD
 STRAWBERRY
 ADD! (UD.)
 TASTE! (TÚ)
 AFTERNOON SNACK

Solution

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