

NSE Level 3 - Preparando

Comida

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

OVEN
TO DRY
TO CUT
TO BURN
TO STIR
TO COOK
TO TASTE
TO ORDER
TO THROW
TO FREEZE
TO TAKE OUT
IT SMELLS...
TO WET, TO DIP

FIRE
TO FRY
TO PASS
TO WASH
TO BEAT
TO BOIL
TO COVER
TO BLEND
TO SERVE
TO SAUTÉ
TO MARINATE
TO PARE, PEEL
TO SUBMERGE, TO DIP

TO ADD
TO MIX
TO SOAK
TO CHOP
TO COOL
TO BREAD
TO PLACE
TO ROAST
TO EMPTY
TO TURN OFF
IT TASTES...
TO CUT IN HALF
TO PUT ON THE STOVE

Solution

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