

Qué chévere 3: Unidad 7B

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

DRY
FRIED
SMOKED
SPICES
BOTTLE
TO CHEW
NOODLES
TO LOWER
MARINATED
TO INTERRUPT

LAMB
STEAK
ALMOND
SALMON
ROASTED
STUFFED
TO RAISE
SPEAKERS
TO BEHAVE
TURKEY BREAST

SALTY
VOLUME
WALNUT
PEANUT
MANNERS
CEVICHE
TO COVER
CUSTOMER
TO COMPLAIN
RAW, UNCOOKED, UNDERCOOKED

Solution

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