

# Buen Viaje 2 (Chapter 10)

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

RIB  
SALT  
LIME  
RICE  
SUGAR  
TO ADD  
TO FRY  
PAPAYA  
TO COOK  
MUSSELS  
KITCHEN  
TO DICE  
POTATOES  
TO CLEAN  
FRYING PAN  
CAULIFLOWER  
TO TURN AROUND, TO STIR

OIL  
OVEN  
VEAL  
GRILL  
STOVE  
GARLIC  
ONIONS  
PEPPER  
TO PEEL  
COCONUT  
LETTUCE  
TO SLICE  
TO GRATE  
SAUCEPAN  
WATERMELON  
BELL PEPPERS

POT  
LAMB  
BEEF  
CLAMS  
LEMON  
GRAPES  
SLICES  
TO CUT  
TO BOIL  
OYSTERS  
CHICKEN  
TO COVER  
TO ROAST  
PIG (PORK)  
GRAPEFRUIT  
STOVE BURNER

# Solution

CAZUELAZÚCARNEDERESQ  
AHTARN S A L B Y Z P O S E E P J R  
COABIAGDEAPRESEKBIJE  
ERCGJUNTROSALTNKAMAV  
RNPEHWIALKITAROLNIYO  
OIMCOECLBVERRALIAEAL  
LLEYCIOOTEAEOWSLMDNPV  
ALFAPYKGS LRCTAIPATAE  
ZAQODRECLTWOORJISOPR  
AGREGARAÑADIRREAASAR  
RDCNSTRSAA RROOMRMIUC  
EPXOTVAELPWÍNZJSLPON  
NGRUCLLLILEJIAEISKQ  
RRSALJIHPCTRANMMTRRS  
EDAONRNSAVUFDFIIPSLX  
TLBPRIRAYTVÍVELONROH  
VEMAAPCJMGABNLAFUTSE  
COPGITSOCOCTA OREDROC  
YJWPAPASCUARZRIVREHZ  
JAXPUROLFILOCLIMÓNFA