HAVE TO

Complete the recipe with the correct form of "have to"

First, you break four eggs in a bowl. Be careful, you separate the yolk from the egg white. Next, you cut the potatoes using a knife. Remember that the knife be sharpened in order to use it properly. Then you put the potatoes on a plate while you beat the eggs. You will know when to stop because the egg be liquid. Second, you fry the potatoes.
You use a frying pan. You pour olive oil in the frying pan. The olive oil be hot in order to add the potatoes.
Finally, you flip the mixture in the frying pan. You use a plate to help you with this part of the recipe. You use only the frying pan because it is going to be very difficult. When the omelette is ready, you put it on a plate with its fork and knife.

Enjoy your meal! 😋

LIVEWORKSHEETS