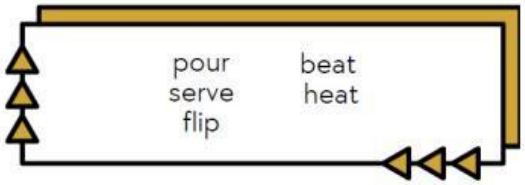
English for Reading and Writing

Fill in the blanks with the imperatives from the box below.



Creating the perfect Khai Jiao, a distinct Thai omelet with multiple inner layers and jagged crispy edges, involves a specific process. First, ____ (1) eggs and fish sauce together until there are no more goopy bits of egg whites. Then, ____ (2) about half an inch of oil in a round-bottomed wok, small pot, or sauté pan. Once the oil is very hot, ____ (3) the beaten eggs in all at once and let them cook without stirring until the underside is browned. ____ (4) the egg and let the other side cook briefly to set. Finally, ____ (5) the omelet with jasmine rice and Thai Sriracha hot sauce for a delicious meal. This method results in evenly browned eggs with beautiful crispy edges, but keep in mind that it requires a generous amount of oil for the best outcome.

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