

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! 😊