How to Make Omelettes

1.	Number
2.	Noun One - Plural
3.	Number
4.	Noun Two - Plural Or Uncountable
5.	Number
6.	Noun Three - Plural Or Uncountable
7.	Number
8.	Noun Four - Plural
9.	Number
10.	Noun Five - Plural
11.	Number
12.	Noun Six - Plural Or Uncountable
13.	Number
14.	Noun
15.	Number
16.	Noun Seven - Plural Or Uncountable
17.	Noun One - Plural
18.	Noun Two - Plural Or Uncountable
19.	Verb - Base Form
20.	Noun
21.	Noun Seven - Plural Or Uncountable
22.	Verb - Base Form
23.	Noun Four - Plural

24.	Noun	Five -	Plural
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25.	Noun Six - Plural Or Uncountable
26.	Noun One - Plural
27.	Noun Two - Plural Or Uncountable
28.	Noun Seven - Plural Or Uncountable
29.	Verb - Base Form
30.	Noun Four - Plural
31.	Noun Five - Plural
32.	Noun Three - Plural Or Uncountable
33.	Noun Six - Plural Or Uncountable
34.	Noun
35.	Verb - Base Form
36.	Verb - Base Form
37.	Number
38.	Noun

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An omelette recipe:

Ingredients:

Number	Noun One - Plural
Number	tablespoons Noun Two - Plural or Uncountable
Number	cups Noun Three - Plural or Uncountable
Number	Noun Four - Plural
Number	Noun Five - Plural
Number	Ounces Noun Six - Plural or Uncountable
Number	teaspoon <u>Noun</u> sauce
Number	dash of Noun Seven - Plural or Uncountable
Crack the	Noun One - Plural into a bowl. Add the Noun Two - Plural or Uncountable Verb - Base Form
well with a	Noun and add the Noun Seven - Plural or Uncountable . Verb - Base Form the
Noun Four - Plu	ral,Noun Five - Plural, andNoun Six - Plural or Uncountable Pour theNoun
One - Plural,	Noun Two - Plural or Uncountable, and <u>Noun Seven - Plural or Uncountable</u> into a frying pan and
Verb - Base For	m for 2 minutes. Sprinkle the Noun Four - Plural , Noun Five - Plural ,

Noun Three - Plural or Uncountable

and <u>Noun Six - Plural or Uncountable</u> on top. Add the <u>Noun</u> sauce and <u>Verb - Base Form</u> for one more minute. Fold your omelette and <u>Verb - Base Form</u> for <u>Number</u> more minutes. Serve on a big

plate with <u>Noun</u> and enjoy!

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