



HGTV

magazine

23 extra-cute
kitchen finds

curb appeal inspo
from charming shutters
to dazzling zinnias

Pop!

Bright pillow with
fringe—bonus
style points

Pop!

Citron: under-
appreciated but
awesome

Pop!

goes your room

[in the kitchen]

food + stuff

Want to level up your salad game,
but keep it easy? OK, then!

couscous,
corn, and
tomato salad

RECIPE ON THE
NEXT PAGE.

servicing bowl

Elvissa serving
bowl, \$69.50,
casafinagifts.com

bowls, fork, and napkins

Bowls, \$56 for a set of 4,
rigbyhome.com; Rush flatware,
\$70 for four 5-piece place
settings, cb2.com; Indu
napkins, \$56 for a set of 4,
soiltostudio.com



art

Citrus unframed digital download, \$6.50, printablepostershops.etsy.com



juicer

Chef'n FreshForce nylon and stainless steel citrus juicer in lemon, \$25, surlatable.com



glasses

Cabana glasses in blue, from \$18 each, jonathanadler.com

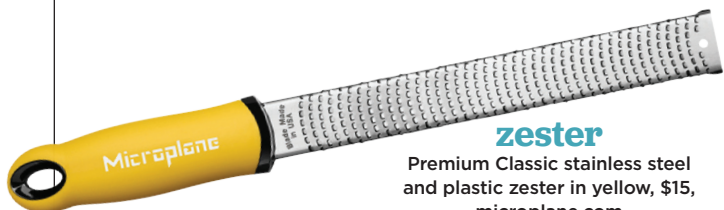
oil cruet

14-ounce ceramic oil cruet, \$50, poteriebonmatin.etsy.com



zester

Premium Classic stainless steel and plastic zester in yellow, \$15, microplane.com



couscous, corn, and tomato salad

- 2 cups pearl couscous
- 3 teaspoons grated lemon zest plus 6 tablespoons juice (from 2 lemons)
- 1/3 cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 shallot, finely chopped
- 2 scallions, whites finely chopped, greens thinly sliced
- 1 1/2 cups fresh corn kernels (from 2 large ears corn)
- 2 pints mixed colored cherry tomatoes, halved
- 2 cups roughly chopped leafy herbs, such as basil, dill, and parsley
- 6 ounces fresh mozzarella, torn
- 1/4 cup grated parmesan

- 1.** Prepare the couscous per package directions. Drain and run under cold water to cool, then toss with 1 teaspoon lemon zest and 3 tablespoons lemon juice.
- 2.** In a bowl, whisk together the oil, remaining lemon juice and zest, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Stir in the shallot and scallion whites. Add the corn and tomatoes, and toss to combine.
- 3.** Toss the tomato mixture with the couscous, then fold in the scallion greens, herbs, mozzarella, and parmesan.

servicing bowl

70's 9"-diameter ceramic serving bowl, \$30, hklivingusa.com



cutting board

Watercolor Herringbone 11 1/2"-diameter birch cutting board, \$27, society6.com



Flip over to the plain wood side when chopping.



whisk

Ultimate stainless steel and silicone whisk in studio, \$13, gir.co