Maple Glazed Sweet Potato Salad

From the garden: pumpkin, spinach, rosemary and other available greens

**Equipment:**
- Medium steel mixing bowl
- Large steel stirring spoon
- Measuring cups
- Measuring spoons
- Saucepan

**Ingredients:**
- 3 sweet potatoes
- 1 cup maple syrup
- 50 grams butter
- 2 sprigs thyme and rosemary
- Mixed spices
- Pumpkin seeds
- Spinach
- Rocket
- Rosemary
- Balsamic vinegar
- Salt & pepper

**Method:**

1. Roughly chop the sweet potatoes to a size of 2 centimetre cubes.
2. Make a glaze for the sweet potatoes using the maple syrup, mixed spices, rosemary and butter in a saucepan.
3. Glaze the pumpkin pieces and place on a baking tray, bake in the oven until brown.
4. Mix all greens and the pumpkin seeds to form a salad in a steel mixing bowl.
5. Add balsamic vinegar, salt and pepper to taste.