Creamy curried coconut black bean soup

- 2 teaspoons neutral oil like grape seed or olive oil
- 1 large yellow onion
- 4 cloves garlic (minced)
- 2 teaspoons fresh minced ginger
- 1-2 small red/ orange sweet potato (about 10-12 oz), diced small, peel left on if organic, or 1 15 oz can of purées pumpkin
- 1 15-ounce can tomatoes, or 3 fresh Roma tomatoes
- 2 cups water or stock
- 1 tablespoon curry powder
- 1 teaspoon cumin powder
- 1 teaspoon turmeric powder (optional)
- 1 14-oz can coconut milk, or 1 1/2 cups more water/stock
- 1 15-ounce can black beans, drained
- 1-2 limes juiced
- Sea salt to taste
- 1 head of broccoli
- 3 cup cups chopped greens, or about 2 1/2 oz frozen spinach or kale defrosted

Optional
1/4 cup cilantro
Steamed rice, preferably brown jasmine
Shredded cooked chicken

Bonus recipe
Pickled broccoli stems
2-3 broccoli stems, peeled
2 cloves minced garlic
1/2 teaspoon grated ginger
1/2 teaspoon salt
1 tablespoon soy sauce
1 tablespoon rice wine vinegar or any other light vinegar
1 teaspoon of sesame oil
1/2 teaspoon brown or regular sugar