Tomato and Rice Soup

**Ingredients**

- 2 tablespoons olive oil
- 1/2 cup chopped onion
- 2 stalks celery, chopped
- 1 large carrot, finely chopped
- 1/2 cup uncooked long-grain rice
- 2 cans diced tomatoes
- 2 cups chicken broth or water
- salt and pepper to taste
- 1/4 cup chopped fresh basil or parsley

**Instructions**

1. Heat oil in a large saucepan over medium heat. Add the onion, celery, and carrot; cook and stir vegetables until they begin to soften, approximately 2 to 3 minutes. Add rice and cook, stirring until rice is evenly coated in oil, 1 to 2 minutes. Stir in undrained tomatoes, chicken broth, and salt and pepper. Bring to a boil. Reduce heat, cover, and simmer for 15 minutes.

2. Season to taste with salt and pepper. Stir in the basil or parsley, and serve.