

potbelly broccoli cheddar soup nutrition

potbelly broccoli cheddar soup nutrition is an important consideration for those who enjoy this popular menu item or are looking to maintain a balanced diet while indulging in flavorful options. Potbelly's broccoli cheddar soup is a creamy, savory blend that combines fresh broccoli and sharp cheddar cheese, offering both comfort and nourishment. This article explores the detailed nutritional profile of Potbelly's broccoli cheddar soup, including calorie content, macronutrients, vitamins, and minerals. Additionally, it examines how this soup fits into various dietary needs and compares it with similar options from other eateries. Understanding the potbelly broccoli cheddar soup nutrition can help consumers make informed choices that align with their health goals. The following sections will provide comprehensive insights into its ingredients, health benefits, potential dietary concerns, and practical tips for enjoying it responsibly.

- Overview of Potbelly Broccoli Cheddar Soup
- Caloric and Macronutrient Breakdown
- Vitamins and Minerals in the Soup
- Health Benefits and Considerations
- Dietary Suitability and Modifications
- Comparison with Other Broccoli Cheddar Soups

Overview of Potbelly Broccoli Cheddar Soup

Potbelly's broccoli cheddar soup is a signature item known for its creamy texture and rich flavor, combining fresh broccoli florets with aged cheddar cheese in a smooth broth. The soup typically includes ingredients such as milk, cream, butter, and flour to achieve its velvety consistency. It is served warm and is popular as a side or a light meal option. Understanding the composition of this soup is crucial for analyzing potbelly broccoli cheddar soup nutrition as it impacts calorie content, fat levels, and nutrient density. The balance of vegetables and cheese creates a dish that offers both satisfaction and essential nutrients.

Ingredients and Preparation

The primary ingredients in Potbelly broccoli cheddar soup include broccoli, cheddar cheese, milk or cream, butter, onions, and a flour-based thickener. These components contribute to the soup's creamy texture and savory flavor profile. Broccoli provides dietary fiber and vitamins, while cheddar cheese adds protein, calcium, and fat. The preparation method involves simmering the broccoli and onions, adding the cheese and dairy elements, and thickening the mixture until smooth. This process affects the final nutritional values, especially the fat and calorie content.

Caloric and Macronutrient Breakdown

A key aspect of potbelly broccoli cheddar soup nutrition is its caloric and macronutrient profile, which includes calories, protein, fat, and carbohydrates. This breakdown helps consumers understand how the soup fits into their daily energy requirements.

Calories

A standard serving size of Potbelly broccoli cheddar soup contains approximately 230 to 300 calories per cup, depending on the specific recipe and portion size. The calorie content primarily derives from fat and carbohydrates, with protein also contributing.

Macronutrients

The macronutrient composition of the soup typically includes:

- **Protein:** Approximately 8 to 12 grams per serving, largely from cheddar cheese and milk.
- **Fat:** Around 15 to 20 grams, including saturated fats from dairy ingredients like butter and cheese.
- **Carbohydrates:** Approximately 15 to 20 grams, sourced from broccoli, onions, and flour used for thickening.
- **Fiber:** Roughly 2 to 4 grams, contributed by broccoli and other vegetables.

This macronutrient balance makes the soup moderately high in fat but also a valuable source of protein and fiber.

Vitamins and Minerals in the Soup

Potbelly broccoli cheddar soup nutrition encompasses a range of micronutrients derived from its vegetable and dairy ingredients, which play important roles in overall health.

Key Vitamins

Broccoli is rich in vitamins such as vitamin C, vitamin K, and certain B vitamins. The cheddar cheese contributes vitamin A and some B12, essential for immune function and energy metabolism. The soup typically provides a moderate portion of the recommended daily intake for these vitamins, especially vitamin C and vitamin A.

Essential Minerals

Important minerals found in the soup include calcium, phosphorus, and potassium. Calcium is abundant due to the cheese and milk, promoting bone health. Potassium from broccoli supports cardiovascular function, while phosphorus aids in energy production and cellular repair. The soup may also contain sodium levels that should be considered by individuals monitoring salt intake.

Health Benefits and Considerations

Evaluating potbelly broccoli cheddar soup nutrition reveals several health benefits alongside considerations for those with specific dietary needs.

Health Benefits

- **Rich in Calcium and Protein:** Supports bone strength and muscle maintenance.
- **Provides Dietary Fiber:** Aids digestion and promotes satiety.

- **Contains Antioxidants:** Broccoli delivers antioxidants that may reduce inflammation and oxidative stress.
- **Comforting and Satiating:** The creamy texture and protein content make it a satisfying meal option that can help manage hunger.

Dietary Concerns

The soup's higher fat and sodium content can be a drawback for individuals with heart disease or hypertension. Additionally, the presence of dairy may not be suitable for those with lactose intolerance or dairy allergies. Awareness of portion sizes is also important to avoid excessive calorie intake.

Dietary Suitability and Modifications

Potbelly broccoli cheddar soup can fit into various dietary patterns but may require modifications to align with specific nutritional goals.

For Weight Management

Portion control is crucial due to the soup's calorie density. Pairing it with lighter options such as salads or fresh vegetables can create a balanced meal without excessive calories.

For Low-Sodium Diets

Reducing added salt or choosing a smaller serving size can help manage sodium intake. Some may opt to prepare a homemade version with reduced salt and lower-fat dairy products to mimic the flavor profile.

For Lactose Intolerance or Vegan Alternatives

Substituting dairy ingredients with lactose-free or plant-based alternatives can make the soup more accessible. Nutritional yeast or vegan cheese can replicate the cheddar flavor while maintaining a similar texture.

Comparison with Other Broccoli Cheddar Soups

When compared to broccoli cheddar soups from other fast-casual restaurants or homemade recipes, Potbelly's version generally aligns with industry standards in terms of nutrition, though some variations exist.

Calorie and Fat Content Comparison

Potbelly's broccoli cheddar soup is moderately high in calories and fat but is comparable to offerings from competitors like Panera Bread or Olive Garden. Some recipes may be creamier or use more cheese, resulting in higher fat content.

Nutrient Density

The soup's inclusion of fresh broccoli provides a nutritional advantage over cream-based soups that lack vegetables. However, some homemade versions may include less sodium and fat, depending on preparation methods.

- Potbelly Broccoli Cheddar Soup: Balanced flavor, moderate calories, and good nutrient content.
- Panera Broccoli Cheddar Soup: Similar calorie range but sometimes higher sodium.
- Homemade Versions: Variable nutrition, often lower sodium and fat when using alternative ingredients.

Frequently Asked Questions

What are the main nutritional components of Potbelly Broccoli Cheddar Soup?

Potbelly Broccoli Cheddar Soup primarily contains calories, fat, protein, carbohydrates, fiber, and sodium. It is rich in calcium and provides a moderate amount of protein and fat due to the cheddar cheese and cream base.

Is Potbelly Broccoli Cheddar Soup high in calories?

Potbelly Broccoli Cheddar Soup is moderately high in calories, typically ranging around 250-350 calories per serving, depending on the portion size and recipe variations.

How much sodium is in Potbelly Broccoli Cheddar Soup?

Potbelly Broccoli Cheddar Soup tends to be high in sodium, often containing between 700-1000 mg per serving, which is significant compared to the recommended daily intake.

Does Potbelly Broccoli Cheddar Soup contain a lot of fat?

Yes, Potbelly Broccoli Cheddar Soup contains a considerable amount of fat, including saturated fat, due to the cheddar cheese and cream used in the soup base.

Is Potbelly Broccoli Cheddar Soup a good source of protein?

Potbelly Broccoli Cheddar Soup provides a moderate amount of protein, mainly from the cheddar cheese, making it a decent source for a soup but not a high-protein meal.

Can Potbelly Broccoli Cheddar Soup fit into a low-carb diet?

Potbelly Broccoli Cheddar Soup contains carbohydrates primarily from broccoli and any added thickeners, so while it is not very high in carbs, it may not be suitable for strict low-carb diets depending on the serving size.

Are there any vitamins and minerals in Potbelly Broccoli Cheddar Soup?

Yes, Potbelly Broccoli Cheddar Soup contains vitamins and minerals such as vitamin A, calcium, and vitamin C, mainly from the broccoli and cheddar cheese ingredients.

Additional Resources

1. The Nutritional Science of Broccoli Cheddar Soup

This book delves into the nutritional components of popular soups, with a special focus on broccoli cheddar varieties like those from Potbelly. It

explores the balance of vitamins, minerals, and macronutrients in the soup, helping readers understand its health benefits and potential drawbacks. Detailed analyses of ingredients and preparation methods offer insights into maximizing nutrition without sacrificing flavor.

2. Healthy Comfort Foods: Potbelly Broccoli Cheddar Soup Edition

A guide for those who crave comfort food but want to maintain a healthy lifestyle, this book presents recipes and nutritional breakdowns inspired by Potbelly's broccoli cheddar soup. It emphasizes how to enjoy rich, creamy soups while managing calorie intake and enhancing nutrient density. The book also offers tips for ingredient substitutions to reduce fat and sodium.

3. Broccoli Cheddar Soup: A Nutritional Guide to Your Favorite Potbelly Classic

This comprehensive guide examines the popular Potbelly broccoli cheddar soup from a nutritionist's perspective. Readers will learn about the soup's calorie content, protein levels, and the role of dairy and vegetables in the recipe. The book also discusses how the soup fits into various dietary plans, including low-carb and vegetarian diets.

4. Soups and Health: Unlocking the Benefits of Broccoli Cheddar

Focusing on the health impacts of soups, this book highlights broccoli cheddar soup as a case study. It covers antioxidants in broccoli, the calcium in cheddar cheese, and how these ingredients contribute to overall wellness. The author also reviews how commercial soups like Potbelly's compare to homemade versions in nutritional value.

5. Eating Smart at Potbelly: Nutritional Insights on Broccoli Cheddar Soup

Ideal for Potbelly fans, this book breaks down the nutritional facts behind the beloved broccoli cheddar soup. It offers practical advice on portion control, ingredient awareness, and how to complement the soup with healthy side dishes. The book is filled with tips for making smarter dining choices without compromising enjoyment.

6. The Science Behind Creamy Soups: Nutrition and Flavor in Broccoli Cheddar

This title explores the chemistry and nutrition of creamy soups, using Potbelly's broccoli cheddar soup as a prime example. It explains how different fats, cheeses, and vegetables interact to create flavor and texture while influencing health outcomes. Readers gain an understanding of how to balance indulgence with nutrition.

7. Potbelly's Broccoli Cheddar Soup: Calories, Nutrients, and Health Considerations

A detailed nutritional profile of Potbelly's broccoli cheddar soup, this book examines calories, macronutrients, and micronutrients. It also discusses dietary concerns such as sodium content and lactose intolerance. The book provides strategies for enjoying the soup responsibly within various diet frameworks.

8. From Farm to Bowl: The Ingredients and Nutrition of Broccoli Cheddar Soup

This book traces the journey of key ingredients in broccoli cheddar soup,

highlighting their nutritional significance. It emphasizes fresh broccoli, quality cheddar cheese, and broth components, showing how sourcing affects health benefits. The narrative helps readers appreciate the soup beyond taste, focusing on nutrition and sustainability.

9. *Balancing Flavor and Nutrition: Potbelly's Broccoli Cheddar Soup Explored*

A culinary and nutritional exploration, this book discusses how Potbelly's broccoli cheddar soup achieves its signature taste while maintaining a reasonable nutritional profile. It provides insights into ingredient selection, cooking techniques, and portion management. The book is perfect for food lovers seeking to balance indulgence with wellness.

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