

sweetgreen caramelized garlic steak

nutrition facts

sweetgreen caramelized garlic steak nutrition facts provide valuable insight into the nutritional profile of one of Sweetgreen's popular menu items. This dish combines tender steak with the rich flavors of caramelized garlic, offering a satisfying option for those who enjoy protein-packed meals with gourmet touches. Understanding the nutrition facts of this item is essential for individuals tracking their macronutrient intake, managing calories, or maintaining a balanced diet. This article explores the detailed nutrition information, including calories, macronutrients, vitamins, and minerals found in the Sweetgreen caramelized garlic steak. Additionally, it covers the health benefits and considerations related to this dish, helping consumers make informed dietary choices. The following sections will break down the nutrition facts comprehensively and provide a clear understanding of what to expect from this flavorful salad.

- Caloric Content and Macronutrients
- Vitamins and Minerals Profile
- Health Benefits of Sweetgreen Caramelized Garlic Steak
- Dietary Considerations and Allergen Information
- Tips for Incorporating This Dish into a Balanced Diet

Caloric Content and Macronutrients

The caloric content and macronutrient breakdown are fundamental aspects when examining sweetgreen caramelized garlic steak nutrition facts. This dish primarily features grilled steak paired with caramelized garlic, greens, and other fresh ingredients, making it a balanced option for many diets. Typically, the calorie count varies depending on portion size and specific ingredients used but generally falls within a moderate range suitable for a meal.

Calories

The average serving of sweetgreen caramelized garlic steak contains approximately 600 to 700 calories. This caloric value reflects the substantial protein content from the steak and the additional fats and carbohydrates contributed by the caramelized garlic and other salad components. The calorie count makes it a suitable option for lunch or dinner, especially for those seeking energy-dense meals.

Protein Content

High in protein, the caramelized garlic steak provides about 40 to 45 grams of protein per serving. This amount supports muscle repair and growth, making it a great choice for athletes or individuals with higher protein requirements. The steak itself is the primary protein source, while the salad base contributes minimal amounts.

Fat and Carbohydrates

The fat content ranges from 25 to 30 grams, including both saturated and unsaturated fats. The caramelized garlic introduces some sugars and carbohydrates, typically totaling around 30 to 40 grams per serving. Carbohydrates come from vegetables, dressing, and the caramelization process of the garlic, which adds natural sweetness.

- Calories: 600-700 kcal
- Protein: 40-45 grams
- Fat: 25-30 grams
- Carbohydrates: 30-40 grams

Vitamins and Minerals Profile

Beyond macronutrients, sweetgreen caramelized garlic steak nutrition facts include a variety of essential vitamins and minerals contributed by the fresh vegetables and steak. These micronutrients play a vital role in maintaining overall health and wellness.

Key Vitamins

This dish is rich in several vitamins, particularly vitamin A, vitamin C, and B-complex vitamins. Vitamin A supports eye health and immune function, while vitamin C acts as a powerful antioxidant and aids in collagen production. The B vitamins, especially B12 found in steak, are crucial for energy metabolism and neurological health.

Mineral Content

Important minerals found in this salad include iron, zinc, potassium, and magnesium. Iron, abundant in red meat, is essential for oxygen transport in the blood. Zinc supports immune function and wound healing, while potassium helps regulate fluid balance and blood pressure. Magnesium contributes to muscle and nerve function.

- Vitamin A
- Vitamin C
- Vitamin B12
- Iron
- Zinc
- Potassium
- Magnesium

Health Benefits of Sweetgreen Caramelized Garlic Steak

Analyzing sweetgreen caramelized garlic steak nutrition facts reveals several potential health benefits. This dish combines high-quality protein with nutrient-dense vegetables and flavorful garlic, which has been linked to various positive health effects.

Protein for Muscle Maintenance

The substantial protein content supports muscle maintenance and repair, which is important for active individuals and those recovering from injury. Protein also promotes satiety, helping control appetite and support weight management goals.

Antioxidant Properties of Garlic

Caramelized garlic retains many of its antioxidant properties, which can help reduce inflammation and support cardiovascular health. Garlic is known for its potential to lower blood pressure and improve cholesterol levels, contributing to heart health.

Rich in Essential Nutrients

The inclusion of fresh vegetables adds fiber, vitamins, and minerals necessary for digestive health and overall well-being. Fiber promotes gut health and can assist in regulating blood sugar levels.

Dietary Considerations and Allergen Information

When reviewing sweetgreen caramelized garlic steak nutrition facts, it is important to consider dietary restrictions and allergen information. This dish includes ingredients that may impact

individuals with specific allergies or dietary preferences.

Common Allergens

The steak salad may contain allergens such as dairy (from dressings or cheese), soy (in marinades or sauces), and nuts (if included as toppings). It is advisable to check with Sweetgreen for the most accurate allergen information before consumption.

Dietary Preferences

This dish is not suitable for vegetarians or vegans due to the steak component. However, Sweetgreen offers customizable options to accommodate various dietary needs. Those monitoring sodium intake should be aware that the caramelized garlic and steak seasoning may contribute to higher sodium levels.

Tips for Incorporating This Dish into a Balanced Diet

Sweetgreen caramelized garlic steak nutrition facts indicate it can be a nutritious component of a balanced diet when consumed in moderation. Here are several tips for integrating this meal into a healthy eating plan.

Balance with Vegetables and Whole Grains

Pairing the steak salad with additional vegetables or a side of whole grains can enhance fiber intake and provide sustained energy. This approach helps balance macronutrients and promotes digestive health.

Monitor Portion Sizes

Adjusting portion sizes based on individual energy needs can help maintain calorie balance. Consuming smaller servings or sharing the dish can prevent excessive calorie intake.

Customize Ingredients

Opting for lighter dressings or reducing added sugars and fats in the caramelized garlic preparation can lower calorie and fat content. Customizing the salad to include more greens and fewer calorie-dense toppings supports weight management.

- Increase vegetable portions
- Incorporate whole grains

- Watch serving sizes
- Choose lighter dressings
- Customize toppings for personal needs

Frequently Asked Questions

What are the main nutritional components of Sweetgreen Caramelized Garlic Steak bowl?

The Sweetgreen Caramelized Garlic Steak bowl typically contains a balanced mix of protein from the steak, carbohydrates from grains or vegetables, healthy fats from dressings or toppings, and fiber from greens and vegetables.

How many calories are in the Sweetgreen Caramelized Garlic Steak bowl?

The Sweetgreen Caramelized Garlic Steak bowl contains approximately 600-700 calories, depending on the specific ingredients and portion sizes.

Is the Sweetgreen Caramelized Garlic Steak bowl high in protein?

Yes, the bowl is high in protein due to the caramelized garlic steak, which provides a substantial amount of lean protein to support muscle repair and satiety.

What is the carbohydrate content of the Sweetgreen Caramelized Garlic Steak bowl?

The carbohydrate content varies based on added grains and vegetables but generally ranges from 40 to 60 grams, providing a good source of energy.

Does the Sweetgreen Caramelized Garlic Steak bowl contain added sugars?

The bowl may contain some natural sugars from caramelized garlic and dressings, but it typically has low added sugars, making it a healthier choice.

What is the fat content in the Sweetgreen Caramelized Garlic Steak bowl?

The fat content is moderate, coming mainly from the steak and any added dressings or oils, usually

totaling around 20-30 grams of fat, including healthy fats.

Is the Sweetgreen Caramelized Garlic Steak bowl suitable for a low-carb diet?

While it contains carbohydrates from vegetables and grains, the bowl can be customized to reduce carbs by removing certain ingredients, making it somewhat suitable for a low-carb diet.

How much fiber does the Sweetgreen Caramelized Garlic Steak bowl provide?

The bowl provides a good amount of dietary fiber, typically around 6-10 grams, contributed by greens, vegetables, and whole grains, aiding digestion.

Are there any allergens in the Sweetgreen Caramelized Garlic Steak bowl?

Common allergens may include soy, gluten, or dairy depending on specific ingredients and dressings used; it is important to check with Sweetgreen for exact allergen information.

Additional Resources

1. The Sweetgreen Way: Exploring Nutritious and Flavorful Meals

This book delves into the philosophy behind Sweetgreen's menu, highlighting how fresh, wholesome ingredients like caramelized garlic steak contribute to balanced nutrition. It offers insights into the health benefits of their dishes and tips on making smarter food choices. Readers will find detailed nutritional breakdowns alongside delicious recipes.

2. Caramelized Garlic Steak: A Culinary and Nutritional Guide

Focusing specifically on caramelized garlic steak, this guide explores the perfect balance between flavor and health. It explains the nutritional components of steak and garlic, including protein content, vitamins, and antioxidants. The book also includes recipes and meal-planning advice for incorporating this dish into a balanced diet.

3. Nutrition Facts Unveiled: Understanding Sweetgreen's Menu

This comprehensive resource breaks down the nutrition facts of popular Sweetgreen dishes, with a special chapter on caramelized garlic steak. It provides calorie counts, macronutrient ratios, and micronutrient details to help readers make informed dietary decisions. The book is ideal for health-conscious eaters and nutrition enthusiasts.

4. The Art and Science of Caramelizing Garlic

Explore the culinary technique of caramelizing garlic to enhance flavor while preserving nutritional value. This book covers the chemical changes garlic undergoes during cooking and how it impacts health benefits. It also features recipes that pair caramelized garlic with steak and other nutritious ingredients.

5. Steak and Health: Balancing Taste with Nutrition

This book examines the role of steak in a healthy diet, focusing on lean cuts like those used in Sweetgreen's caramelized garlic steak salad. It discusses protein quality, fat content, and how to enjoy steak without compromising health goals. Nutritional comparisons with other protein sources are included.

6. Sweetgreen Salads: Nutritional Insights and Recipes

Dive into the world of Sweetgreen salads with an emphasis on nutritional content and ingredient benefits. The book highlights the caramelized garlic steak salad and its role as a nutrient-dense meal option. Readers will find tips on customizing salads to meet specific dietary needs.

7. Flavor Meets Nutrition: The Science Behind Sweetgreen's Dishes

This book explores how Sweetgreen combines taste and nutrition, with a case study on the caramelized garlic steak salad. It details ingredient sourcing, cooking methods, and nutritional outcomes. The science of flavor enhancement without excess calories or unhealthy fats is a key theme.

8. Healthy Gourmet: Making Nutritious Meals with Steak and Garlic

Learn how to prepare gourmet-style meals that are both healthy and flavorful, featuring caramelized garlic steak as a star ingredient. Nutritional facts and cooking tips help readers create balanced dishes at home. The book encourages mindful eating and ingredient awareness.

9. Eating Clean with Sweetgreen: A Nutritional Journey

This guide focuses on clean eating principles as applied to Sweetgreen's menu items, including the caramelized garlic steak salad. It covers ingredient transparency, calorie control, and nutrient density. Practical advice for maintaining a nutritious diet while enjoying flavorful meals is provided.

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