

taco bell burrito supreme nutrition

taco bell burrito supreme nutrition is a key consideration for many consumers who enjoy fast food but want to remain mindful of their dietary intake. Understanding the nutritional content of the Taco Bell Burrito Supreme helps customers make informed choices regarding calories, macronutrients, and other dietary components. This article explores the comprehensive nutrition facts, ingredient composition, health implications, and potential dietary modifications for the Burrito Supreme. By examining the calorie count, protein, fat, carbohydrates, vitamins, and minerals, readers can evaluate how this menu item fits into various nutritional goals. Additionally, the discussion will cover allergen information and tips for customizing the burrito to align with specific dietary needs. This detailed overview serves as a valuable guide for anyone interested in Taco Bell Burrito Supreme nutrition and its role within a balanced diet.

- Nutrition Facts of Taco Bell Burrito Supreme
- Ingredients and Their Nutritional Contributions
- Health Considerations and Dietary Impact
- Customizing the Burrito for Better Nutrition
- Allergen and Dietary Restrictions Information

Nutrition Facts of Taco Bell Burrito Supreme

To fully understand taco bell burrito supreme nutrition, it is essential to review its detailed nutrition facts. The Burrito Supreme is a popular menu item known for its blend of seasoned beef, beans, vegetables, cheese, and sour cream, all wrapped in a flour tortilla. Typically, the standard serving size provides a well-rounded combination of macronutrients and essential vitamins and minerals.

The approximate nutritional values for a standard Taco Bell Burrito Supreme include:

- **Calories:** Around 350-400 calories per burrito, depending on specific preparation and modifications.
- **Total Fat:** Approximately 14-16 grams, including saturated fat.
- **Cholesterol:** Usually about 30-40 milligrams.
- **Sodium:** Roughly 800-900 milligrams, reflecting the seasoning and sauces.

- **Protein:** Approximately 13-15 grams, mainly from beef and beans.
- **Carbohydrates:** Around 40-45 grams, with dietary fiber contributing 6-7 grams.

These nutrition facts highlight the Burrito Supreme as a moderately calorie-dense fast food choice with a balanced macronutrient profile, particularly emphasizing protein and fiber content.

Ingredients and Their Nutritional Contributions

The taco bell burrito supreme nutrition is influenced significantly by its combination of ingredients. Each component adds unique nutritional elements that contribute to the overall health profile of the burrito.

Seasoned Ground Beef

The seasoned ground beef provides a substantial source of protein and fat. It contributes essential amino acids needed for muscle repair and maintenance, while also adding saturated fat and cholesterol, which are important to monitor for heart health.

Refried Beans

Refried beans are a key source of plant-based protein, fiber, and complex carbohydrates. They enhance the burrito's fiber content, which aids in digestion and promotes satiety.

Reduced-Fat Cheddar Cheese

The reduced-fat cheddar cheese adds calcium and protein while contributing to the overall fat content. It offers a flavorful source of dairy nutrients with a lower fat impact than regular cheese.

Vegetables and Sauces

Chopped tomatoes, lettuce, and onions provide vitamins, minerals, and antioxidants. The inclusion of sauces, such as taco sauce and sour cream, adds flavor but also increases sodium and fat levels.

Flour Tortilla

The flour tortilla serves as the carbohydrate base of the burrito, contributing energy and dietary fiber depending on the tortilla size and type used.

Health Considerations and Dietary Impact

Evaluating taco bell burrito supreme nutrition from a health perspective involves considering its caloric density, macronutrient balance, and micronutrient content. While the Burrito Supreme offers protein and fiber, which support muscle maintenance and digestive health, it also contains notable amounts of saturated fat and sodium.

High sodium intake can be a concern for individuals managing blood pressure or cardiovascular conditions. Additionally, the saturated fat content should be monitored within the context of overall daily intake. Despite these considerations, the Burrito Supreme can fit into a balanced diet when consumed in moderation and paired with nutrient-dense foods.

For those seeking weight management or heart-healthy options, attention to portion control and ingredient selection is essential.

Customizing the Burrito for Better Nutrition

One advantage of Taco Bell's menu is the ability to customize orders to better suit individual nutritional needs. Modifying the Burrito Supreme can enhance its health profile while retaining flavor and satisfaction.

Reducing Sodium and Fat

Requesting no sour cream or cheese can significantly reduce saturated fat and calorie content. Choosing a Fresco style, which replaces cheese and sauce with fresh salsa, lowers fat and sodium levels.

Increasing Protein and Fiber

Adding extra beans or opting for grilled chicken instead of ground beef can increase protein intake while reducing saturated fat. Incorporating more vegetables enhances fiber, vitamins, and antioxidants.

Alternative Tortilla Options

Choosing a whole wheat or low-carb tortilla, when available, can improve dietary fiber intake and reduce glycemic impact.

- Request no cheese or sour cream to lower fat.
- Choose Fresco style for reduced calories and sodium.
- Add extra beans or substitute chicken for more protein.
- Include extra vegetables for fiber and nutrients.
- Opt for alternative tortillas if possible.

Allergen and Dietary Restrictions Information

Consumers with food allergies or specific dietary restrictions should consider the taco bell burrito supreme nutrition and ingredient list carefully. The Burrito Supreme contains common allergens including dairy, wheat (gluten), and soy. The seasoned beef may also contain additives or preservatives that some individuals prefer to avoid.

Vegetarians or vegans can customize the burrito by removing meat and dairy components and adding beans and vegetables. However, cross-contamination risks should be acknowledged when dining at fast food establishments.

Individuals with gluten intolerance or celiac disease should be cautious as the traditional flour tortilla contains gluten. Taco Bell offers some gluten-free options, but the Burrito Supreme typically does not qualify.

Frequently Asked Questions

What are the main nutritional components of a Taco Bell Burrito Supreme?

A Taco Bell Burrito Supreme contains approximately 420 calories, 17 grams of protein, 14 grams of fat, 54 grams of carbohydrates, and 6 grams of fiber, along with sodium content around 920 mg.

Is the Taco Bell Burrito Supreme high in sodium?

Yes, the Burrito Supreme contains about 920 mg of sodium, which is relatively high and accounts for a significant portion of the recommended daily intake.

How many calories are in a Taco Bell Burrito Supreme?

A Taco Bell Burrito Supreme has approximately 420 calories.

Does the Taco Bell Burrito Supreme contain a good amount of protein?

Yes, it contains around 17 grams of protein, which can contribute to your daily protein needs.

Is the Taco Bell Burrito Supreme suitable for a low-carb diet?

No, the Burrito Supreme contains about 54 grams of carbohydrates, making it less suitable for a low-carb diet.

Can the Taco Bell Burrito Supreme be customized to be healthier?

Yes, you can customize the Burrito Supreme by requesting no cheese or sour cream, adding extra vegetables, or choosing a fresher tortilla to reduce calories and fat.

How does the fiber content of the Taco Bell Burrito Supreme compare to daily recommendations?

The Burrito Supreme contains about 6 grams of fiber, which is a good contribution towards the recommended daily intake of 25-30 grams for adults.

Additional Resources

- 1. The Ultimate Guide to Taco Bell Nutrition: Focus on the Burrito Supreme*
This comprehensive book delves into the nutritional content of Taco Bell's menu, with a special focus on the Burrito Supreme. It breaks down calories, macronutrients, and ingredient sourcing to help readers make informed choices. The guide also offers tips for customizing orders to meet dietary goals while enjoying fast food.
- 2. Taco Bell Burrito Supreme: A Nutritional Analysis*
This book provides a detailed examination of the Burrito Supreme's ingredients and nutritional value. It explores how this popular menu item fits into various diet plans, including low-carb, vegetarian, and balanced diets. Readers will find charts and comparisons to better understand its impact on daily nutrition.
- 3. Fast Food and Nutrition: The Case of Taco Bell's Burrito Supreme*
Exploring the broader context of fast food nutrition, this book uses the Burrito Supreme as a case study to discuss health implications. It covers common misconceptions about fast food and offers practical advice for maintaining a nutritious diet while indulging occasionally. The book also reviews how fast food chains are adapting to health trends.

4. *Customizing Taco Bell: Nutrition Tips for the Burrito Supreme Lover*

A handy manual for Taco Bell enthusiasts who want to enjoy the Burrito Supreme without compromising their nutritional goals. This book suggests ingredient swaps, portion control strategies, and complementary side dishes to enhance health benefits. It also includes recipes inspired by the Burrito Supreme for home cooking.

5. *The Science Behind Taco Bell's Burrito Supreme Nutrition*

This book takes a scientific approach to understanding the nutritional makeup of the Burrito Supreme. It explains how each ingredient contributes to the overall calorie count, vitamins, minerals, and potential allergens. Nutrition experts provide insights into how this fast food option fits into everyday eating habits.

6. *Eating Healthy at Taco Bell: Burrito Supreme Edition*

Focusing on healthy eating strategies, this guide helps readers navigate Taco Bell's menu with an emphasis on the Burrito Supreme. It highlights the nutritional pros and cons and offers suggestions for making healthier choices without sacrificing flavor. The book also includes testimonials from nutritionists and dietitians.

7. *The Burrito Supreme Diet: Balancing Taste and Nutrition*

This book presents a balanced approach to enjoying the Burrito Supreme as part of a healthy lifestyle. It discusses portion sizes, meal planning, and balancing indulgent foods with nutrient-dense options. Readers will find meal plans and tips to incorporate Taco Bell favorites into their diets responsibly.

8. *Taco Bell Nutrition Facts: Spotlight on the Burrito Supreme*

A fact-filled resource that compiles all available nutritional data on the Burrito Supreme. It compares this item to other similar menu options and fast food burritos to give context. The book is ideal for those tracking macros or calories and wanting clear, concise information.

9. *From Fast Food to Fitness: The Burrito Supreme Nutrition Journey*

This motivational book chronicles the journey of individuals who integrated fast food choices like the Burrito Supreme into their fitness and nutrition routines. It offers inspirational stories, expert advice, and practical tips for balancing convenience eating with health goals. The book encourages mindful eating and smart decision-making at fast food restaurants.

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