

1/2 cup cooked broccoli nutrition facts

1/2 cup cooked broccoli nutrition facts provide valuable insight into the health benefits and dietary contributions of this popular vegetable. Broccoli is widely recognized for its nutrient density and role in promoting overall wellness. Understanding the nutritional profile of a 1/2 cup serving of cooked broccoli helps individuals make informed dietary choices, especially when considering portion sizes and nutrient intake. This article explores the calorie content, macronutrients, vitamins, minerals, and antioxidant properties found in cooked broccoli. Additionally, it discusses how cooking affects its nutritional value and includes practical information on incorporating broccoli into a balanced diet. Below is a detailed overview of what will be covered in this comprehensive guide.

- Caloric and Macronutrient Composition
- Vitamins and Minerals in Cooked Broccoli
- Health Benefits Associated with Broccoli Consumption
- Impact of Cooking on Broccoli's Nutritional Value
- Incorporating Cooked Broccoli into a Healthy Diet

Caloric and Macronutrient Composition

A 1/2 cup serving of cooked broccoli is an excellent low-calorie food choice, making it suitable for weight management and healthy eating plans. This portion size provides a modest amount of calories while delivering essential macronutrients that support bodily functions.

Calorie Content

Cooked broccoli contains approximately 27 calories per 1/2 cup serving. This low calorie count makes it an ideal vegetable for those seeking to reduce calorie intake without sacrificing volume or satiety.

Macronutrients Breakdown

In terms of macronutrients, 1/2 cup of cooked broccoli comprises mostly carbohydrates, with a small amount of protein and minimal fat. The specific breakdown is as follows:

- **Carbohydrates:** Approximately 5.5 grams, including dietary fiber and natural sugars.
- **Protein:** Roughly 2.3 grams, contributing to muscle maintenance and repair.
- **Fat:** Less than 0.5 grams, which is negligible and mainly consists of healthy unsaturated fats.

The carbohydrate content includes about 2.4 grams of dietary fiber, which plays a crucial role in digestive health and blood sugar regulation.

Vitamins and Minerals in Cooked Broccoli

Broccoli is renowned for its rich vitamin and mineral profile, which supports various physiological processes. A 1/2 cup serving of cooked broccoli provides a significant percentage of the recommended daily intake for several essential nutrients.

Key Vitamins

Cooked broccoli is particularly high in the following vitamins:

- **Vitamin C:** Provides about 51 milligrams, covering more than half of the daily requirement, aiding in immune function and antioxidant protection.
- **Vitamin K:** Offers roughly 86 micrograms, important for blood clotting and bone health.
- **Vitamin A (in the form of beta-carotene):** Supports vision, skin health, and immune defense.
- **Folate (Vitamin B9):** Essential for DNA synthesis and cell division.

Essential Minerals

In addition to vitamins, cooked broccoli supplies vital minerals including:

- **Potassium:** Approximately 230 milligrams, which helps regulate blood pressure and fluid balance.
- **Calcium:** Important for bone strength and muscle function, with about 42 milligrams per serving.
- **Iron:** Contributes to oxygen transport in the blood, providing around 0.4 milligrams.
- **Magnesium:** Supports energy production and muscle relaxation.

Health Benefits Associated with Broccoli Consumption

The nutrient-dense composition of broccoli makes it a valuable component of a healthful diet. Regular consumption of cooked broccoli has been linked to numerous health advantages.

Antioxidant Properties

Broccoli contains antioxidants such as vitamin C, flavonoids, and carotenoids, which help neutralize free radicals and reduce oxidative stress. This can lower the risk of chronic diseases, including heart disease and certain cancers.

Supports Digestive Health

The dietary fiber in cooked broccoli promotes healthy digestion by enhancing bowel regularity and feeding beneficial gut bacteria. Fiber also contributes to a feeling of fullness, which may aid in weight management.

Bone and Heart Health

Vitamins K and calcium present in broccoli are critical for bone mineralization and strength. Additionally, potassium supports cardiovascular health by managing blood pressure levels.

Anti-Inflammatory Effects

Broccoli contains bioactive compounds that exhibit anti-inflammatory effects, potentially reducing the risk of inflammatory diseases such as arthritis and metabolic syndrome.

Impact of Cooking on Broccoli's Nutritional Value

Cooking methods can influence the nutrient content of broccoli. Understanding these effects is important to maximize the health benefits of 1/2 cup cooked broccoli nutrition facts.

Nutrient Retention

Steaming and microwaving are cooking methods that preserve most vitamins and minerals, especially vitamin C and folate. Boiling, on the other hand, may lead to nutrient loss due to leaching into cooking water.

Enhancement of Certain Nutrients

Cooking can increase the bioavailability of some nutrients in broccoli, such as beta-carotene and antioxidants like indole. Heat breaks down cell walls, making these compounds easier to absorb by the body.

Best Practices for Cooking

To retain the maximum nutritional value of broccoli, consider the following practices:

1. Use steaming or microwaving instead of boiling.
2. Cook broccoli for a short duration to prevent excessive nutrient degradation.
3. Avoid discarding cooking water if boiling, as it contains leached nutrients.
4. Combine broccoli with healthy fats to enhance absorption of fat-soluble vitamins.

Incorporating Cooked Broccoli into a Healthy Diet

Integrating 1/2 cup cooked broccoli into daily meals is simple and beneficial for overall nutrition. Its versatility allows it to complement various dishes and dietary preferences.

Meal Ideas Featuring Cooked Broccoli

Cooked broccoli can be added to a wide range of meals, including:

- Stir-fries combined with lean proteins and other vegetables.
- Mixed into pasta or grain bowls for added texture and nutrients.
- Included in casseroles or baked dishes as a nutritious ingredient.
- Served as a side dish seasoned with herbs, garlic, or a drizzle of olive oil.

Nutritional Synergy

Pairing cooked broccoli with sources of protein and healthy fats can enhance nutrient absorption and provide balanced meals. For example, serving broccoli with grilled chicken and avocado can optimize the intake of vitamins and minerals.

Recommended Serving Frequency

Consuming broccoli several times per week aligns with dietary guidelines encouraging vegetable variety for optimal health. A 1/2 cup portion is an effective way to contribute to daily vegetable intake goals.

Frequently Asked Questions

How many calories are in 1/2 cup of cooked broccoli?

1/2 cup of cooked broccoli contains approximately 27 calories.

What is the carbohydrate content in 1/2 cup of cooked broccoli?

1/2 cup of cooked broccoli has about 5 grams of carbohydrates.

How much protein does 1/2 cup of cooked broccoli provide?

1/2 cup of cooked broccoli provides roughly 2.3 grams of protein.

Is 1/2 cup of cooked broccoli a good source of dietary fiber?

Yes, 1/2 cup of cooked broccoli contains about 2.4 grams of dietary fiber, making it a good source.

What vitamins are abundant in 1/2 cup of cooked broccoli?

1/2 cup of cooked broccoli is rich in vitamins C and K, providing significant daily values of both.

How much fat is in 1/2 cup of cooked broccoli?

1/2 cup of cooked broccoli contains less than 0.5 grams of fat, making it a low-fat food.

Additional Resources

1. The Nutritional Power of Broccoli: A Comprehensive Guide

This book explores the wide array of nutrients found in broccoli, including vitamins, minerals, and antioxidants. It breaks down the nutritional profile of common serving sizes like 1/2 cup cooked broccoli. Readers will learn how these nutrients support overall health and how to incorporate broccoli into a balanced diet effectively.

2. Broccoli and Beyond: Unlocking the Secrets of Superfoods

Focusing on broccoli as a superfood, this book delves into its health benefits and nutritional facts, highlighting the significance of portions such as 1/2 cup cooked broccoli. It also compares broccoli to other vegetables to help readers understand its unique advantages. Practical recipes and meal plans are included to maximize nutrient intake.

3. Vegetable Nutrition Facts: The Broccoli Edition

This concise guide offers detailed nutritional information about broccoli, emphasizing serving sizes like 1/2 cup cooked broccoli. It explains calorie content, fiber, vitamins, and minerals, making it a useful resource for those tracking their nutrient intake. The book also provides tips for cooking methods that preserve broccoli's nutrients.

4. Healthy Eating with Broccoli: Nutrition and Recipes

Combining nutritional science with culinary inspiration, this book presents the benefits of eating broccoli, focusing on nutritional facts for various serving sizes including 1/2 cup cooked broccoli. It

includes a variety of healthy recipes designed to enhance the flavor and nutrient retention of broccoli dishes. The book encourages mindful eating habits and balanced nutrition.

5. *Nutrition Facts You Didn't Know About Broccoli*

This book uncovers lesser-known nutritional details about broccoli, such as specific vitamins and antioxidants present in 1/2 cup cooked broccoli. It discusses how these nutrients contribute to disease prevention and overall wellness. The author also addresses common misconceptions and offers practical advice for incorporating broccoli into daily meals.

6. *The Science of Broccoli: Nutritional Insights and Health Benefits*

Providing an in-depth scientific perspective, this book analyzes the nutritional components of broccoli, with particular attention to standard serving sizes like 1/2 cup cooked broccoli. It reviews clinical studies on broccoli's effects on health and longevity. The book is ideal for readers interested in the biochemical mechanisms behind broccoli's benefits.

7. *Broccoli and Your Diet: A Nutritional Breakdown*

This accessible guide breaks down the nutritional value of broccoli, focusing on cooked servings such as 1/2 cup. It highlights how broccoli fits into various dietary plans, including weight loss, heart health, and vegetarian diets. Readers will find practical tips for measuring portions and maximizing nutrient absorption.

8. *Cooking for Health: Nutritional Facts of Broccoli and Other Veggies*

This cookbook pairs nutritional information, including facts for 1/2 cup cooked broccoli, with delicious recipes aimed at promoting health. It explains how cooking techniques affect nutrient content and offers strategies to retain vitamins and minerals. The book is perfect for home cooks seeking to improve their nutritional knowledge and meal quality.

9. *Broccoli Nutrition Handbook: Serving Sizes and Health Benefits*

This handbook provides straightforward information on the nutritional facts of broccoli, emphasizing portion sizes like 1/2 cup cooked broccoli. It covers macro- and micronutrient content and explains their roles in maintaining health. The book serves as a handy reference for nutritionists, dietitians, and health-conscious individuals.

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The number one - Britannica The number 1 symbolized unity and the origin of all things, since all other numbers can be created from 1 by adding enough copies of it. For example, $7 = 1 + 1 + 1 + 1 + 1 + 1 + 1$

1 (number) | Math Wiki | Fandom 1 is the Hindu-Arabic numeral for the number one (the unit). It is the smallest positive integer, and smallest natural number. 1 is the multiplicative identity, i.e. any number multiplied by 1 equals

1 -- from Wolfram MathWorld 3 days ago Although the number 1 used to be considered a prime number, it requires special treatment in so many definitions and applications involving primes greater than or equal to 2

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