

meatball sub subway nutrition

meatball sub subway nutrition is an important topic for those who enjoy this classic sandwich and want to understand its dietary impact. The meatball sub at Subway is a popular choice, known for its flavorful combination of meatballs, marinara sauce, and melted cheese on freshly baked bread. This article delves into the nutritional profile of the meatball sub from Subway, examining calories, macronutrients, vitamins, minerals, and other key components. It also explores variations in nutrition based on bread choice, toppings, and portion sizes. Whether you are monitoring calorie intake, managing sodium levels, or seeking a balanced meal, understanding meatball sub Subway nutrition can help make informed dietary decisions. Additionally, this analysis compares the meatball sub with other Subway sandwiches to provide context on its nutritional standing. The following sections will provide detailed insights to support healthy eating habits while enjoying this popular menu item.

- Overview of Meatball Sub Subway Nutrition
- Caloric Content and Macronutrients
- Sodium and Other Key Nutrients
- Impact of Bread and Toppings on Nutrition
- Comparing Meatball Sub to Other Subway Sandwiches
- Tips for Healthier Meatball Sub Choices

Overview of Meatball Sub Subway Nutrition

The meatball sub at Subway consists primarily of Italian-style meatballs, marinara sauce, and melted cheese served on a choice of bread. This combination creates a sandwich that is rich in protein and flavor but can also be high in calories, fat, and sodium. Understanding the general nutritional composition of this sub helps customers make conscious choices regarding portion control and meal planning. The nutritional values can vary significantly depending on bread selection, cheese type, and additional toppings such as vegetables or sauces. Subway provides detailed nutrition information to assist consumers in tailoring their orders to fit specific dietary needs.

Caloric Content and Macronutrients

Calories in a Standard Meatball Sub

A 6-inch meatball sub from Subway typically contains around 480 to 500 calories. This calorie count increases with the 12-inch footlong option, often doubling to approximately 960 to 1,000 calories. The primary contributors to the calorie content are the meatballs, cheese, and bread. The marinara sauce adds minimal calories but contributes flavor and moisture.

Protein, Carbohydrates, and Fat Breakdown

The macronutrient profile of the meatball sub includes:

- **Protein:** Approximately 20 to 25 grams per 6-inch sub, mainly from meatballs and cheese, supporting muscle repair and satiety.
- **Carbohydrates:** Around 45 to 50 grams per 6-inch sub, largely from bread and marinara sauce, providing energy.
- **Fat:** Generally 18 to 22 grams per 6-inch sub, including saturated fats from meatballs and cheese.

This macronutrient distribution makes the meatball sub a relatively balanced meal, but the fat and calorie levels require attention for those managing weight or cardiovascular health.

Sodium and Other Key Nutrients

Sodium Content in the Meatball Sub

One of the more concerning aspects of meatball sub Subway nutrition is sodium content. A 6-inch meatball sub can contain around 1,000 mg of sodium, which is approximately 40% of the recommended daily limit for most adults. The meatballs and marinara sauce are the main sources of sodium, which is essential for flavor but can contribute to high blood pressure if consumed in excess.

Additional Nutrients

Beyond macronutrients and sodium, the meatball sub contains moderate amounts of calcium, iron, and vitamin A, primarily from the cheese and meatballs. The sandwich also provides some dietary fiber, especially if vegetables like lettuce, tomatoes, and onions are added. However, the fiber content is generally low unless whole grain bread options are selected.

Impact of Bread and Toppings on Nutrition

Bread Choices and Their Nutritional Differences

Subway offers various bread options for the meatball sub, including Italian, Italian Herbs & Cheese, and 9-Grain Wheat. Each bread type affects the sandwich's nutritional profile:

- **Italian Bread:** Traditional white bread with moderate calories and lower fiber.
- **Italian Herbs & Cheese Bread:** Higher in calories and fat due to added cheese and herbs.

- **9-Grain Wheat Bread:** Typically contains more fiber and nutrients, making it a healthier choice.

Choosing whole grain or multigrain breads can increase fiber intake and reduce the glycemic impact of the sandwich.

Effect of Toppings and Sauces

Adding vegetables such as lettuce, spinach, cucumbers, and peppers can enhance the nutritional value by increasing fiber, vitamins, and minerals without significantly adding calories. However, additional sauces like mayonnaise or extra cheese will increase fat and calorie content. Marinara sauce is a relatively low-calorie option but contains sodium, so moderation is advised.

Comparing Meatball Sub to Other Subway Sandwiches

When compared to other popular Subway sandwiches, the meatball sub generally contains higher fat and sodium levels due to its meatballs and cheese content. For instance, turkey or chicken breast subs tend to be lower in calories and saturated fat. Vegetarian options often provide fewer calories but may lack protein. Understanding these differences aids consumers in selecting a sandwich that aligns with their nutritional goals.

Tips for Healthier Meatball Sub Choices

To optimize meatball sub Subway nutrition while enjoying its flavors, consider the following tips:

1. Opt for 6-inch portions instead of the footlong to control calorie intake.
2. Choose whole grain breads like 9-Grain Wheat to increase fiber content.
3. Add plenty of fresh vegetables to boost vitamins and fiber.

4. Limit high-fat toppings such as extra cheese or creamy sauces.
5. Request marinara sauce on the side to control sodium consumption.
6. Balance the sandwich with low-sodium sides or beverages.

Implementing these strategies can help maintain a balanced diet while enjoying the taste of a meatball sub from Subway.

Frequently Asked Questions

How many calories are in a Meatball Marinara Subway sandwich?

A 6-inch Meatball Marinara Subway sandwich contains approximately 480 calories.

What is the protein content of a Meatball Marinara sub from Subway?

A 6-inch Meatball Marinara sub provides about 20 grams of protein.

How much sodium does a Subway Meatball Marinara sandwich have?

A 6-inch Meatball Marinara sub contains around 960 milligrams of sodium.

Is the Meatball Marinara sub from Subway high in fat?

Yes, the 6-inch Meatball Marinara sub has about 18 grams of fat, including 7 grams of saturated fat.

Can I customize the Meatball Marinara sub to make it healthier?

Yes, you can make it healthier by choosing whole grain bread, adding more veggies, and reducing or skipping cheese and sauces.

Does the Meatball Marinara sub contain any allergens?

Yes, it contains wheat (gluten), milk (from cheese), and may contain eggs and soy depending on the bread and sauces used.

How does the nutrition of a 12-inch Meatball Marinara compare to the 6-inch?

A 12-inch Meatball Marinara sub roughly doubles the nutrition values of the 6-inch, containing about 960 calories, 40 grams of protein, and 1920 milligrams of sodium.

Additional Resources

1. *Subway Meatball Sub Nutrition Facts: A Comprehensive Guide*

This book offers an in-depth look at the nutritional content of Subway's Meatball Sub, including calories, fats, proteins, and vitamins. It breaks down how different bread choices, toppings, and sauces affect the overall health profile. Perfect for those who want to enjoy their favorite sandwich while keeping track of their dietary goals.

2. *Healthy Sandwiches: Making Smart Choices at Subway*

Focused on making healthier decisions when ordering at Subway, this book highlights the Meatball Sub as a case study. It provides tips for modifying the sandwich to reduce calories and sodium without sacrificing flavor. Readers will find guidelines on ingredient swaps and portion control.

3. *The Meatball Sub Diet: Balancing Taste and Nutrition*

This book explores how to incorporate Subway's Meatball Sub into a balanced diet. It discusses portion sizes, complementary side dishes, and nutritional balancing. With meal planning advice, readers can enjoy their favorite sub while maintaining a healthy lifestyle.

4. *Fast Food Nutrition: Understanding Subway's Meatball Sub*

A detailed analysis of fast food nutrition, with a focus on Subway's offerings. The Meatball Sub is

examined for its caloric content, macro and micronutrients, and additives. The book also compares the sandwich to other popular fast food meatball options.

5. Customizing Your Subway Meatball Sub for Optimal Nutrition

This guide teaches readers how to customize their Meatball Sub to fit various dietary needs, such as low-carb, low-fat, or high-protein diets. It explains the nutritional impact of each ingredient and offers recommendations for healthier alternatives. Ideal for anyone looking to tailor their sub to specific health goals.

6. Nutrition Myths and Facts About Subway's Meatball Sub

This book debunks common misconceptions about the Meatball Sub and fast food nutrition in general. It provides evidence-based information on the sandwich's ingredients, preparation methods, and health impacts. Readers will gain a clearer understanding of what makes a nutritious meal.

7. Subway Meatball Sub: Ingredients, Nutrition, and Allergens

Focusing on the detailed ingredient list, this book highlights potential allergens and nutritional considerations for those with dietary restrictions. It offers advice on how to safely enjoy the Meatball Sub while managing allergies or sensitivities. A valuable resource for cautious eaters.

8. The Science of Sandwiches: Nutrition Behind Subway's Meatball Sub

This book delves into the science of nutrition as it applies to the Meatball Sub. It explains how different components like bread type, cheese, and sauce contribute to the sandwich's overall nutritional profile. Readers interested in food science and health will find this book insightful.

9. Weight Management and Subway's Meatball Sub: Making It Work

Designed for those focused on weight management, this book outlines strategies to enjoy the Meatball Sub without compromising weight loss or maintenance goals. It includes calorie counting, meal timing, and complementary food suggestions. Practical advice helps readers balance indulgence with discipline.

[Meatball Sub Subway Nutrition](#)

Find other PDF articles:

<https://admin.nordenson.com/archive-library-403/files?docid=JuA04-9606&title=iberia-airlines-a330-business-class.pdf>

Related to meatball sub subway nutrition

The Best Meatballs Recipe Searching for the best meatball recipe ever? You've come to the right place. These meatballs are tender, juicy, and full of flavor

The Best Meatball Recipe! - Gimme Some Oven This classic baked meatball recipe is easy to make, full of great flavor, and totally versatile. Pair it with your favorite Italian marinara sauce, BBQ sauce, Swedish cream

Simple Meatballs Recipe - Whether you need a simple meatball recipe for spaghetti or you're planning on slathering them in barbecue sauce, our basic, do-it-all version is sure to satisfy. Lean ground

Best Meatball Recipe (Baked or Fried) - Cooking Classy A meatball recipe that rivals that of your favorite Italian restaurant! Perfect for spaghetti and meatballs or meatball subs

Classic Italian Meatballs (Tender and Juicy!) - Familystyle Food A 30-minute family-style meatball recipe with thousands of 5-star reviews! This recipe makes a batch of tender, juicy Italian-American-style meatballs. Bake the meatballs in

23 Best Meatball Recipes for Cozy Dinners and Easy Meal Prep Here, you'll find nearly two dozen meatball recipes that cover all the bases. Ree Drummond's traditional takes, like spaghetti and meatballs or Italian wedding soup, highlight

Baked Italian Meatballs with Marinara Sauce - Granny's in the A fan favorite at our family's Italian restaurant, this baked meatball recipe is crafted with a savory blend of ground beef, sausage, fresh herbs, and real garlic bread instead of

Easy Meatball Recipe [step by step VIDEO] - The Recipe Rebel This easy Meatball Recipe is tender, juicy and flavorful! Bake them, fry them, or slow cook -- they work with any sauce you enjoy!

Classic Meatballs Recipe (Our Best Ever — So Tender) | The Kitchn When I get a craving for meatballs, I have a very specific meatball in mind: They're completely tender all the way through without even a hint of toughness. They're big enough to

Chicken Meatballs Recipe (35 Minutes) - Simply Recipes This easy chicken meatball recipe is versatile enough for pasta, sandwiches, and even an appetizer—they're tender, juicy, and perfectly seasoned

The Best Meatballs Recipe Searching for the best meatball recipe ever? You've come to the right place. These meatballs are tender, juicy, and full of flavor

The Best Meatball Recipe! - Gimme Some Oven This classic baked meatball recipe is easy to make, full of great flavor, and totally versatile. Pair it with your favorite Italian marinara sauce, BBQ sauce, Swedish cream

Simple Meatballs Recipe - Whether you need a simple meatball recipe for spaghetti or you're planning on slathering them in barbecue sauce, our basic, do-it-all version is sure to satisfy. Lean ground

Best Meatball Recipe (Baked or Fried) - Cooking Classy A meatball recipe that rivals that of your favorite Italian restaurant! Perfect for spaghetti and meatballs or meatball subs

Classic Italian Meatballs (Tender and Juicy!) - Familystyle Food A 30-minute family-style meatball recipe with thousands of 5-star reviews! This recipe makes a batch of tender, juicy Italian-

American-style meatballs. Bake the meatballs in

23 Best Meatball Recipes for Cozy Dinners and Easy Meal Prep Here, you'll find nearly two dozen meatball recipes that cover all the bases. Ree Drummond's traditional takes, like spaghetti and meatballs or Italian wedding soup, highlight

Baked Italian Meatballs with Marinara Sauce - Granny's in the Kitchen A fan favorite at our family's Italian restaurant, this baked meatball recipe is crafted with a savory blend of ground beef, sausage, fresh herbs, and real garlic bread instead of

Easy Meatball Recipe [step by step VIDEO] - The Recipe Rebel This easy Meatball Recipe is tender, juicy and flavorful! Bake them, fry them, or slow cook -- they work with any sauce you enjoy!

Classic Meatballs Recipe (Our Best Ever — So Tender) | The Kitchn When I get a craving for meatballs, I have a very specific meatball in mind: They're completely tender all the way through without even a hint of toughness. They're big enough to

Chicken Meatballs Recipe (35 Minutes) - Simply Recipes This easy chicken meatball recipe is versatile enough for pasta, sandwiches, and even an appetizer—they're tender, juicy, and perfectly seasoned

The Best Meatballs Recipe Searching for the best meatball recipe ever? You've come to the right place. These meatballs are tender, juicy, and full of flavor

The Best Meatball Recipe! - Gimme Some Oven This classic baked meatball recipe is easy to make, full of great flavor, and totally versatile. Pair it with your favorite Italian marinara sauce, BBQ sauce, Swedish cream

Simple Meatballs Recipe - Whether you need a simple meatball recipe for spaghetti or you're planning on slathering them in barbecue sauce, our basic, do-it-all version is sure to satisfy. Lean ground

Best Meatball Recipe (Baked or Fried) - Cooking Classy A meatball recipe that rivals that of your favorite Italian restaurant! Perfect for spaghetti and meatballs or meatball subs

Classic Italian Meatballs (Tender and Juicy!) - Familystyle Food A 30-minute family-style meatball recipe with thousands of 5-star reviews! This recipe makes a batch of tender, juicy Italian-American-style meatballs. Bake the meatballs in

23 Best Meatball Recipes for Cozy Dinners and Easy Meal Prep Here, you'll find nearly two dozen meatball recipes that cover all the bases. Ree Drummond's traditional takes, like spaghetti and meatballs or Italian wedding soup, highlight

Baked Italian Meatballs with Marinara Sauce - Granny's in the A fan favorite at our family's Italian restaurant, this baked meatball recipe is crafted with a savory blend of ground beef, sausage, fresh herbs, and real garlic bread instead of

Easy Meatball Recipe [step by step VIDEO] - The Recipe Rebel This easy Meatball Recipe is tender, juicy and flavorful! Bake them, fry them, or slow cook -- they work with any sauce you enjoy!

Classic Meatballs Recipe (Our Best Ever — So Tender) | The Kitchn When I get a craving for meatballs, I have a very specific meatball in mind: They're completely tender all the way through without even a hint of toughness. They're big enough to

Chicken Meatballs Recipe (35 Minutes) - Simply Recipes This easy chicken meatball recipe is versatile enough for pasta, sandwiches, and even an appetizer—they're tender, juicy, and perfectly seasoned

The Best Meatballs Recipe Searching for the best meatball recipe ever? You've come to the right place. These meatballs are tender, juicy, and full of flavor

The Best Meatball Recipe! - Gimme Some Oven This classic baked meatball recipe is easy to make, full of great flavor, and totally versatile. Pair it with your favorite Italian marinara sauce, BBQ sauce, Swedish cream

Simple Meatballs Recipe - Whether you need a simple meatball recipe for spaghetti or you're planning on slathering them in barbecue sauce, our basic, do-it-all version is sure to satisfy. Lean ground

Best Meatball Recipe (Baked or Fried) - Cooking Classy A meatball recipe that rivals that of

your favorite Italian restaurant! Perfect for spaghetti and meatballs or meatball subs

Classic Italian Meatballs (Tender and Juicy!) - Familystyle Food A 30-minute family-style meatball recipe with thousands of 5-star reviews! This recipe makes a batch of tender, juicy Italian-American-style meatballs. Bake the meatballs in

23 Best Meatball Recipes for Cozy Dinners and Easy Meal Prep Here, you'll find nearly two dozen meatball recipes that cover all the bases. Ree Drummond's traditional takes, like spaghetti and meatballs or Italian wedding soup, highlight

Baked Italian Meatballs with Marinara Sauce - Granny's in the Kitchen A fan favorite at our family's Italian restaurant, this baked meatball recipe is crafted with a savory blend of ground beef, sausage, fresh herbs, and real garlic bread instead of

Easy Meatball Recipe [step by step VIDEO] - The Recipe Rebel This easy Meatball Recipe is tender, juicy and flavorful! Bake them, fry them, or slow cook -- they work with any sauce you enjoy!

Classic Meatballs Recipe (Our Best Ever — So Tender) | The Kitchn When I get a craving for meatballs, I have a very specific meatball in mind: They're completely tender all the way through without even a hint of toughness. They're big enough to

Chicken Meatballs Recipe (35 Minutes) - Simply Recipes This easy chicken meatball recipe is versatile enough for pasta, sandwiches, and even an appetizer—they're tender, juicy, and perfectly seasoned

The Best Meatballs Recipe Searching for the best meatball recipe ever? You've come to the right place. These meatballs are tender, juicy, and full of flavor

The Best Meatball Recipe! - Gimme Some Oven This classic baked meatball recipe is easy to make, full of great flavor, and totally versatile. Pair it with your favorite Italian marinara sauce, BBQ sauce, Swedish cream

Simple Meatballs Recipe - Whether you need a simple meatball recipe for spaghetti or you're planning on slathering them in barbecue sauce, our basic, do-it-all version is sure to satisfy. Lean ground

Best Meatball Recipe (Baked or Fried) - Cooking Classy A meatball recipe that rivals that of your favorite Italian restaurant! Perfect for spaghetti and meatballs or meatball subs

Classic Italian Meatballs (Tender and Juicy!) - Familystyle Food A 30-minute family-style meatball recipe with thousands of 5-star reviews! This recipe makes a batch of tender, juicy Italian-American-style meatballs. Bake the meatballs in

23 Best Meatball Recipes for Cozy Dinners and Easy Meal Prep Here, you'll find nearly two dozen meatball recipes that cover all the bases. Ree Drummond's traditional takes, like spaghetti and meatballs or Italian wedding soup, highlight

Baked Italian Meatballs with Marinara Sauce - Granny's in the A fan favorite at our family's Italian restaurant, this baked meatball recipe is crafted with a savory blend of ground beef, sausage, fresh herbs, and real garlic bread instead of

Easy Meatball Recipe [step by step VIDEO] - The Recipe Rebel This easy Meatball Recipe is tender, juicy and flavorful! Bake them, fry them, or slow cook -- they work with any sauce you enjoy!

Classic Meatballs Recipe (Our Best Ever — So Tender) | The Kitchn When I get a craving for meatballs, I have a very specific meatball in mind: They're completely tender all the way through without even a hint of toughness. They're big enough to

Chicken Meatballs Recipe (35 Minutes) - Simply Recipes This easy chicken meatball recipe is versatile enough for pasta, sandwiches, and even an appetizer—they're tender, juicy, and perfectly seasoned

Related to meatball sub subway nutrition

Subway's toasted meatball sub is over the top (Houston Chronicle20y) This week I reached out for a foot-long Fresh Toasted Meatball Marinara sub from America's No. 1 fast-food chain, Subway. The big news is the Fresh Toasted part — Subway has installed "heat 'em up

Subway's toasted meatball sub is over the top (Houston Chronicle20y) This week I reached out

for a foot-long Fresh Toasted Meatball Marinara sub from America's No. 1 fast-food chain, Subway. The big news is the Fresh Toasted part — Subway has installed "heat 'em up

Subway is testing out a meatless meatball sub. Here's why (WPTV-TV6y) Subway is exploring the plant-based protein trend with a meatless meatball sub. The sandwich chain will start selling the product, made with Beyond Meat's plant-based protein, at 685 restaurants in

Subway is testing out a meatless meatball sub. Here's why (WPTV-TV6y) Subway is exploring the plant-based protein trend with a meatless meatball sub. The sandwich chain will start selling the product, made with Beyond Meat's plant-based protein, at 685 restaurants in

Subway partners with Beyond Meat to roll out meatless meatball subs (FOX 5 Atlanta6y) LOS ANGELES - The plant-based meat trend continues to grow in popularity, and Subway has announced that it will be the latest national chain to offer meatless protein options on its menu with a brand

Subway partners with Beyond Meat to roll out meatless meatball subs (FOX 5 Atlanta6y) LOS ANGELES - The plant-based meat trend continues to grow in popularity, and Subway has announced that it will be the latest national chain to offer meatless protein options on its menu with a brand

Subway Just Added New Sandwiches—But Customers Still Want 'Meatless Meatball' Subs Back (Yahoo2y) You're probably already familiar with the following Subway classics: the Sweet Onion Teriyaki, Italian B.M.T., Chicken & Bacon Ranch and Spicy Italian. The chain

Subway Just Added New Sandwiches—But Customers Still Want 'Meatless Meatball' Subs Back (Yahoo2y) You're probably already familiar with the following Subway classics: the Sweet Onion Teriyaki, Italian B.M.T., Chicken & Bacon Ranch and Spicy Italian. The chain

Subway debuting meat-free Beyond Meatball sub in US (New York Post6y) Subway is taking the meat out of the meatball. The sandwich chain is teaming up with Beyond Meat to bring their guests the "Beyond Meatball," which guests at participating test locations can request

Subway debuting meat-free Beyond Meatball sub in US (New York Post6y) Subway is taking the meat out of the meatball. The sandwich chain is teaming up with Beyond Meat to bring their guests the "Beyond Meatball," which guests at participating test locations can request

Back to Home: <https://admin.nordenson.com>