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CRAZY FOR PORK: EL POLLO LOCO INTRODUCES THREE NEW PORK CARNITAS ENTREES

Costa Mesa, Calif., (May 29, 2013) - El Pollo Loco, the nation's leading fire-grilled chicken restaurant, introduced today three new Pork Carnitas entrees which are available for a limited time only. Slowly simmered in a blend of bold, authentic spices for up to eight hours, El Pollo Loco's Pork Carnitas are then served in the Taco Trio, Burrito and Stuffed Quesadilla.

“At El Pollo Loco, offering a variety of handcrafted, great tasting menu items made from authentic Mexican recipes is paramount, said Ed Valle, chief marketing officer, El Pollo Loco. “The new Pork Carnitas entrees are exciting additions to our menu which we're confident our guests will love.”

The Pork Carnitas Taco Trio includes onion, tomatillo verde salsa, cotija cheese and cilantro wrapped in a warm corn tortilla and served with a fresh lime wedge. The Pork Carnitas Burrito features a flour tortilla stuffed with jack cheese, rice, pinto beans, chipotle cream, cabbage, Pico de Gallo and sliced avocado. The Pork Carnitas Stuffed Quesadilla includes jack cheese, tomatillo verde salsa, onion, cilantro and avocado in a flour tortilla which is then grilled to perfection.

El Pollo Loco's Pork Carnitas entrees are available at all El Pollo Restaurants starting at \$2.49. Price and participation may vary.

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About El Pollo Loco

[El Pollo Loco](http://www.ElPolloLoco.com) is the nation's leading fire-grilled chicken chain which operates nearly 400 company-owned and franchised restaurants in Arizona, California, Nevada, Texas and Utah. El Pollo Loco masterfully citrus-marinated and fire-grills chicken and handcrafts entrees using fresh ingredients inspired by authentic Mexican recipes. Entrees are available in individual, family and catering-sized portions. Some say the lengths we go to create fresh, delicious food are crazy. We say it's Crazy You Can Taste. Visit us on our website at ElPolloLoco.com.

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